

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 102

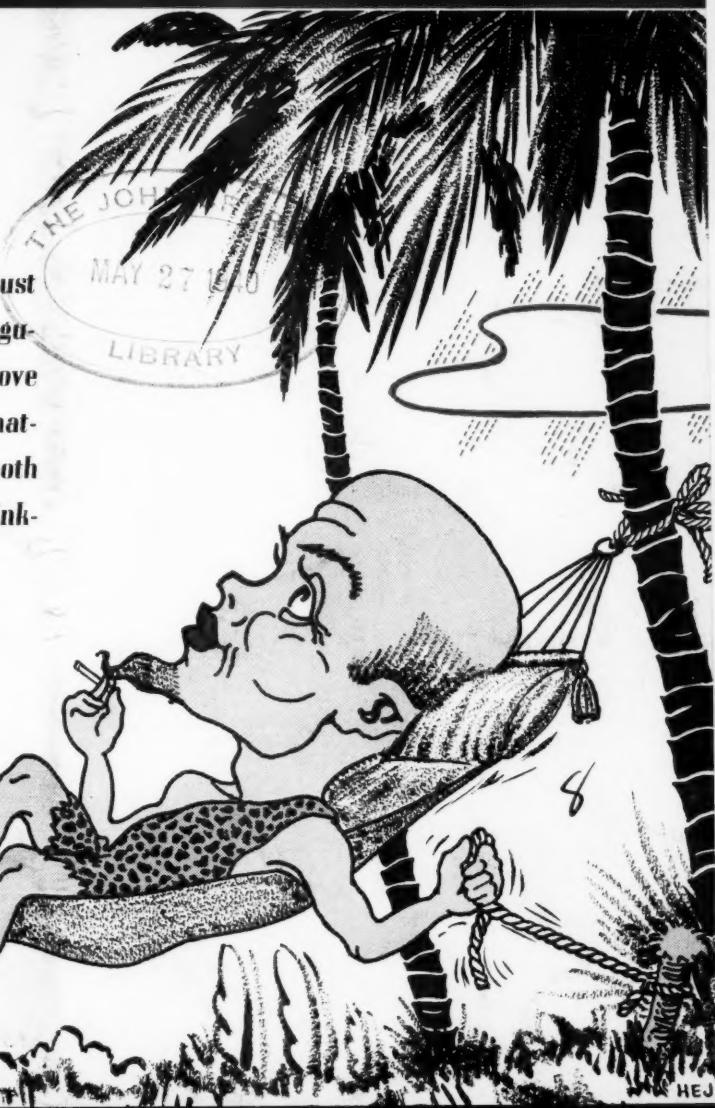
MAY 25, 1940

Number 21

EASY

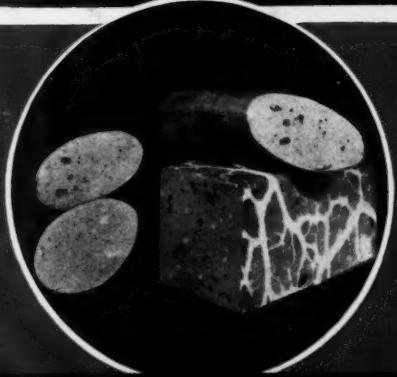
STALEY'S SOYFLOUR is easy to use — just merely add this superior binder to your regular formula. This is the easy way to improve your products because it enhances the natural meat flavor, gives them a firm, smooth appearance and prevents them from shrinking or drying out. Try it today.

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ESPECIALLY PROCESSED FOR MEAT PACKERS
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INCREASE BACON PROFITS WITH LATEST TOBIN FORMRITE PRESS



This improved, fully guaranteed bacon press saves time and labor. It eliminates pre-assorting the slabs, fitting them into molding boxes, moving them to and from the freezer, and cleaning the boxes.

Appearance is improved and scrap end slices practically eliminated since the sides and ends are squared and the slab made a uniform thickness throughout. The number of No. 1 slices are increased. Skips and light bellies can be built up in thickness, sliced and packaged as first grade bacon. Yield is increased as much as 2c a pound by this profitable machine.

The latest Tobin Formrite presses slabs of practically any size at the rate of up to 11 slabs per minute. No special skill is required to operate this fool-proof, dependable machine.

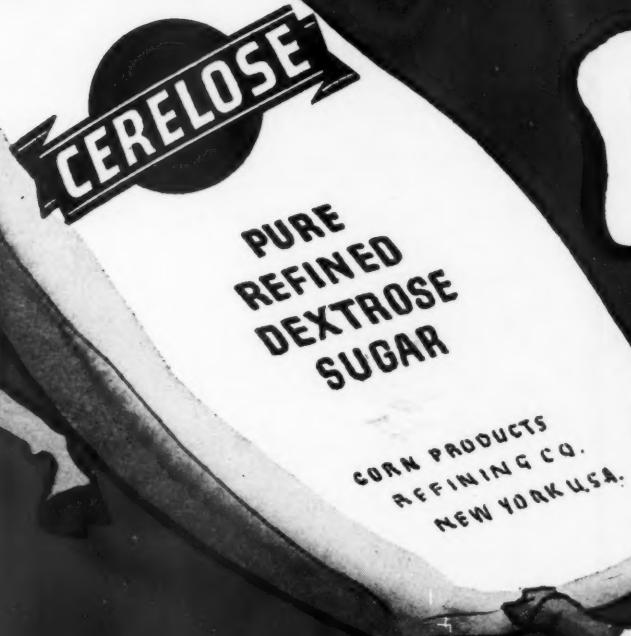
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...AND
PROTECT
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In fresh sausages Cerelose protects the desired color. In all kinds of sausage Cerelose, pure Dextrose sugar, helps to develop that good color. Many meat packers are enthusiastic in their praises of Cerelose. They recognize that this pure Dextrose sugar is an aid in the fixation of color. They also appreciate its economy... For further information write:

CORN PRODUCTS SALES COMPANY

333 NORTH MICHIGAN AVENUE, CHICAGO, ILL.

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 102

MAY 25, 1940

Number 21

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Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A., by The National Provisioner, Inc.

Yearly subscription: U. S., \$3.00; Canada, \$4.00; foreign countries, \$5.00. Single copies, 25 cents.

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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EVERY TIME... EASY TO
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YIELDING SPRINGS."

FAVORITE SAYING OF HAM MAKERS EVERYWHERE

If you want the complete story of why Adelmann Ham Boilers have such great acceptance, ask your ham maker!

Ask him to show you how much simpler they are to operate, and how easy they are to handle. Let him demonstrate their rugged durability and ability to stand hard knocks, because of sturdy, reinforced construction.

He'll tell you much more than this—how the elliptical springs close the catch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container, how shrinkage and operating time are greatly reduced. And when

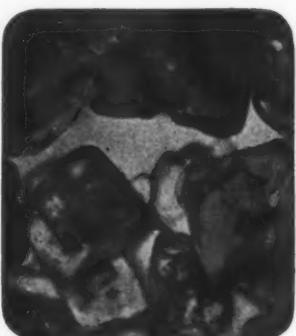
he gets through you'll begin to realize why Adelmann Ham Boilers are "The Kind Your Ham Makers Prefer."

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. Your obsolete, inefficient ham retainers have a liberal trade-in value on new Adelmann Ham Boilers! Write for details!

Send for descriptive literature on the complete Adelmann line.



Do you use this style
cure?



There are salesmen who offer you mechanical mixes as shown above.



We make PRAGUE POWDER, and the curing elements are absolutely uniformly distributed in the whole mix. Note carefully.

PACKED DIRECT FROM
PICKLE CELLAR



Europe is at war. Their ham trade is in flight. You can capture their business. We have the formula they used. We have a Ham Press and the cure. We are ready to help you. When you make this ham by the Griffith method you save 16% over the pre-cooked ham. PRAGUE POWDER cure gives you a "Rich, Ripe Flavor."

PRAGUE POWDER

Registered U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

YOU CAN MAKE THIS "TENDER SMOKED HAM"

A PRAGUE HAM is mild and tender. PRAGUE CURED HAMS have a pleasing flavor.



America is the home of the "short-time cures." Let Us Teach You Our Method. We Cure With PRAGUE POWDER PICKLE — A Tenderizing Pickle



Prague sweet, juicy cure shows less shrinkage than long time cures. There is less salt present in the "Prague Pickle Cures."

A Delicious Juicy Baked Ham Artery Pumped Sweet Pickle

You have been convinced that "Artery Pumped Hams" sell faster than Old Style Cured Hams. The housewife likes the "Tender juicy ham or picnic." You may be tempted to hold back. Do not do this. The "PRAGUE Pickle Artery Pumping Style" is sweeping the country, and more and more ham curers are taking over this method. You lose out to fast-thinking and fast-acting men. Artery pumped hams suit public taste. The housewife demands tender hams. Big Boy Pump and PRAGUE POWDER Pickle make a Tender Ham.



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Company

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**THAT NEW TAYLOR PRE-ACT
WOULD LICK THIS
CONTROL TROUBLE, CHIEF. IT
WOULDN'T COST MUCH, YOU KNOW**

O.K., Pete; try it, before these
sudden control upsets lick us.
If this Pre-Act does the job,
it's a few dollars
mighty well spent!



WHAT WILL TAYLOR'S PRE-ACT DO FOR YOU?

Stop those costly, sudden control disturbances. Try this new Taylor Fulseope Control effect based on rate of control-point deviation.

PRE-ACT, Taylor's unique new control effect, is available with both *Adjustable Sensitivity* and *Automatic Reset* types of the great new Fulseope Controller. It reduces the over-peaking and oscil-

lating which sudden control disturbances have been causing you on continuous processes that involve both long time lags and large capacities. The reason-why is apparent: Pre-Act brings about an immediate, relatively larger valve action based on *rate of control-point deviation*.

You may get Pre-Act as a standard, fully adjustable unit assembly which

may be incorporated in the new Recording or Indicating Taylor Fulseope Controllers, either originally or when you desire to.

Ask the Taylor man for full details TODAY. Or write Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Canada. In Great Britain: Short & Mason, Ltd., London, England.

These Design Features of the New Taylor Fulseope Controllers Insure Consistently Better Performance

Automatic Reset (in the instrument case)—Fully and continuously adjustable over a much wider range, permitting the one correct adjustment your specific requirements demand. Simply, precisely constructed for even performance and easy maintenance.

Fully Pneumatic Sensitivity Reduction—Gives you consistent performance throughout the wider sensitivity range; minimizes the effects of instrument friction; and automatically compensates for fluctuations in air supply pressure. Pen movement and output pressure have a close linear relationship that insures better control on difficult applications. What's more, you may vary the controller sensitivity throughout the entire range with negligible changing in output pressure and without disturbance to the control point.

Universal Application—Same control mechanism for temperature, pressure, rate of flow,

and liquid level in recording and indicating controllers. (Temperature and pressure recording controllers are available in double-duty form.)

Quick-Change Unit Construction—No soldered joints, no screws to drop. Cases drilled and tapped to accommodate most complete forms of control and to enable you to maintain easily and change from one form to another in the field.

Pre-Calibrated Actuating System—More easily interchangeable than ever.

Magnifying Adjustment Dials—Easier to read and adjust; calibrated in absolute units.

Easy Convertibility—From direct to reverse action.

Universal Case—Made of die-cast aluminum for face or flush mounting.

Electric Chart Clocks—Redesigned, with im-

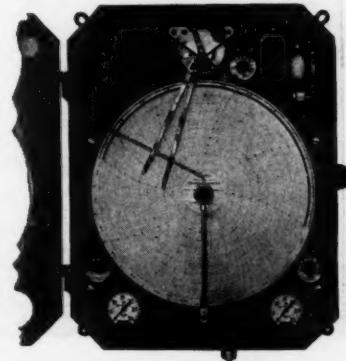
proved coils, oil-immersed gears and slower speed motors. Spring-driven clocks an alternate. Explosion-proof electric clocks also available.

Inbuilt Air Filters—Easy to clean, more efficient and accessible. They supplement large filter and drip well.

Quicker Chart Changing—Separate pen lifter and hub nut eliminated.

Accessibility—Dials and knobs instantly accessible without removing chart and chart plate.

Longer Life—All vital parts of 18-8 stainless steel. Neoprene gaskets throughout.



Only the New Taylor Fulseope Controller gives you these

5 FORMS OF CONTROL

Fixed High Sensitivity—for on-and-off control on applications with small time lags and large capacities, regardless of load changes.

Adjustable Sensitivity—for throttling control on applications with wide range of time lags and capacities, where there are infrequent or minor load changes.

Adjustable Sensitivity with Automatic Reset (in same case)—for precision control on applications involving a wide range of time lags and capacities, with gradual, sustained load changes.

Adjustable Sensitivity with Pre-Act—for applications with a wide range of time lags and capacities, where there are sud-

den, momentary disturbances without sustained load changes.

Adjustable Sensitivity with Automatic Reset and Pre-Act—for ultimate precision control on applications involving a wide range of time lags and capacities with sudden and sustained load changes. The Fulseope Controller, with all three effects, can be adapted to almost any of your control problems.

Taylor

Indicating Recording • Controlling

TEMPERATURE, PRESSURE, FLOW and LEVEL INSTRUMENTS



"What can we do to improve our product, D. J.?"

"Well gentlemen, flavor is one thing we don't have to worry about. Stange's 'Laboratory Control' has licked that problem for us. We've made tests time after time and haven't found an iota of variation in flavor . . . every batch is absolutely uniform. But gentlemen, I'll tell you what we do need . . ."

WM. J.

Stange

Soluble Seasonings • Peacock Brand Certified Food Colors
Branding Inks • Nitrite Tablets • Curing Tablets

COMPANY, 2534-40 W. Monroe St., Chicago
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In Canada: J. H. Stafford Co., Ltd., 21 Hayter St., Toronto, Ontario



THERE'S SOMETHING NEW IN BEEF

When a beefsteak holds up a bridge game—that's news! Of course they are talking about Tenderay. Most everybody has read or heard about this amazing new tender beef, a lot of people have tried it—and they like it so much that after that one first taste they always insist on Tenderay!

If it's news to the ladies at the bridge table, it's a headline sensation to packers! For this revolutionary process which makes *tender beef of all the beef* also does astonishing things to your sales curve. Read the Tenderay portfolio, especially written for

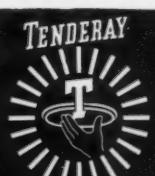
packing company executives. See what the Tenderay process is—how it works—and what it means to your business.

Please address Special Products Division, Westinghouse Electric & Manufacturing Company, Bloomfield, N. J.

U. S. Pat. Nos. 2,169,081 and 2,192,348

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TENDERAY



SURE WE USE ARMOUR'S NATURAL CASINGS

**...we know they help
our sausages to sell!**

You can take it from me . . . and I've been in the sausage business for a long time—natural casings do a lot for your product.

In the first place, natural casings permit great smoke penetration...that's because their texture is porous...and we all know the finer flavor that comes from adequate smoking.

Then, natural casings are flexible. That means casings that "fit" the sausage—give it a fresh, well-filled appearance at all times.

And of course, they are *naturally* fine protectors of your sausages' quality—tenderness, too.

My casing order always goes to my local Armour Branch House. That way I *know* I'm getting the advantage of Armour's strict standards of quality. Armour's careful grading of raw materials and excellence of product fills the bill for me. They get my vote . . . and my order . . . every time.

**ARMOUR'S
NATURAL CASINGS**

Armour and Company • Chicago



Individual Effort Multiplied Can Improve Bacon Situation

SALES of sliced bacon for the six months from October, 1939, to March, 1940, inclusive, were well ahead of sales in the similar period a year earlier. During these months, inspected plants produced 139,882,797 lbs. of sliced bacon compared with 118,405,058 lbs. during the same months of 1938 and 1939.

This increase in sliced bacon consumption, averaging more than 3½ million pounds per month, has not been sufficient to keep the sliced bacon situation healthy in the face of increased hog marketings and more general use of equipment to increase slicing yields. Stocks of bellies are high and growing, and prices are lower than seem justified under supply and demand conditions.

As is usual when a situation such as this develops, packers are more inclined to complain than to give constructive thought and effort to improving conditions. They fail to view the situation from an industry angle, and to appreciate that, while their individual efforts to increase per capita consumption may have relatively unimportant effect on their own operations, the aggregate increase in consumption resulting from better merchandising by all, or by a majority of the industry, might conceivably change the entire supply, price and profit pictures.

Strengthen Position of Bacon

Such cooperation through independent action is particularly important at this time, in view of the relatively low price at which sliced bacon is selling and the opportunity afforded to establish bacon in a more secure position as the most popular and universally-used breakfast meat, as well as to regain some of the prestige which it may have lost to other breakfast foods.

Whether or not efforts to this end will be immediately profitable to individual packers is of little im-



BAKED SWEETBREAD PATTIES—A BACON OUTLET

portance. The results to be desired are an increase in demand for this meat, improvement in the general bacon situation and prevention of any further decline in its popularity. What can be done with bellies if they cannot be marketed profitably as bacon?

Failure to make extraordinary and concerted efforts to increase meat consumption may be justified in some instances. Increasing consumption of some cuts frequently results in smaller demand for others, and the net result is

that total per capita meat consumption remains unchanged.

Sliced bacon, however, competes with few other products as a breakfast meat, or when served in combination with other cuts and specialties. When its consumption is increased, few other meats are affected and an increase in per capita meat consumption is gained.

Packers Can Increase Sales

Most packers have not been active in attempting to improve the position of sliced bacon. However, enough packers have been successful in increasing their sales to justify the opinion that most others can do likewise, and that more general effort in this direction would be very helpful in relieving a great deal of the pressure on this product.

Packers contacted by THE NATIONAL PROVISIONER, who are expending more than ordinary effort on sliced bacon sales, report that results have been generally satisfactory and that consumers respond readily to buying suggestions. In most instances, merely publicizing bacon and focussing attention on its relative cheapness in newspaper and point-of-sale advertising has been sufficient to improve demand materially, although few packers carrying on such merchandising limit themselves to these types of promotional effort.

(Continued on page 38.)

Keep That Plant From Burning!



PRIOR to the advent of modern construction methods, the meat packing industry had a rather bad fire record. The older plants were outgrowths of the type of construction in vogue at the time of natural ice refrigeration, or of the years immediately following. Most of them were housed in highly combustible frame structures. Additional buildings were added from time to time to meet the rapidly expanding business accompanying the development of refrigeration and the attendant change in the industry from a seasonal to a year-around basis.

Cold storage buildings were insulated by filling the spaces between studding with sawdust and shavings. Very few efforts were made to segregate fire hazards with proper cut-offs, for the science of fire protection was still in its infancy. Conditions being what they were, it is not surprising that the meat packing industry suffered many serious conflagrations, involving heavy losses in buildings, costly equipment and product on hand.

Good, fireproof construction has been the rule in the meat industry, however, for a number of years, and this has done much to minimize the spread and potential loss from fires in meat packing and sausage manufacturing plants. That there is nevertheless room for improvement in the industry's fire record is readily apparent from the following summary of recent fire losses in the meat packing field, drawn from the data

By VAL WRIGHT
Associate Editor, The National Provisioner

of the National Fire Protection Association. The losses, by years:

Year	No. of Fires	Annual Loss
1935	2,200	\$220,000
1937	1,100	300,000
1938	7,000	370,000

The packer or sausage manufacturer whose plant is destroyed or damaged by

This Organization Fights Fires in Advance

IN CHICAGO, New York and San Francisco, Underwriters' Laboratories, Inc., established in 1894, maintains testing stations where engineers and scientists constantly investigate building materials, fire-fighting equipment and devices designed to prevent personal injury.

Thousands of manufacturers send products to be tested for this agency's coveted label of approval; only half pass its rigid requirements. Once a device is approved, Underwriters' Laboratories continuously checks its manufacture to maintain standards. It is a non-profit, service agency.

fire stands to lose in a number of ways, even if his property is insured. He may, for example, lose a large portion of his trade to others in the field while his plant is being repaired or rebuilt. It is doubtful whether all of this trade, which he may have built up over a long period at considerable expense and effort, can ever be regained, for many of the customers shifting brands may find the change to their satisfaction.

In even a minor fire in which refrigeration equipment is damaged, the serious consequential loss or damage to product must not be overlooked.

What are some of the principal causes of fires in the meat plant? Much of the hazard arises from the presence of animal and vegetable greases, which are seriously subject to spontaneous ignition. Recent figures indicate that among known causes, smokehouses account for 39 per cent of the fires in the meat industry; spontaneous ignition, 11 per cent, and power, 10 per cent.

Causes of Meat Plant Fires

These potential hazards are connected with housekeeping conditions in locations necessarily involving large quantities of grease and soot—notably the smokehouse—or with directly causative factors such as boilers and electric wiring.

Ammonia refrigerating machinery is a potential fire hazard with which the meat packing industry must reckon. Under certain conditions, ammonia leaks

may cause serious explosions and subsequent fires when the correct relative proportions of ammonia and air are present.

In the lard refinery, the special hazard consists of quantities of melted lard in open tanks. A fire in this location, once it has gained headway, is extremely difficult to handle. Some sections of the plant, such as the killing floor, present no special fire problems because of the wet nature of operations.

Fire Prevention

What can the packer do to minimize his chances of having a fire? This question involves numerous angles, some of which cannot be fully answered without preliminary examination of the particular plant concerned. However, experience with fire losses in the meat industry over a number of years has developed certain general recommendations applicable to the average plant. The accompanying information is based on data supplied by engineers of the Insurance Co. of North America.

The best time to think about fire prevention is while planning new construction. It is then possible to incorporate the most modern materials and features of design without the necessity of expensive remodeling operations. The packer who plans to expand his production in a new or enlarged plant will find it helpful to confer with his local fire rating board for any special recom-



CHECKING MOTOR PROTECTION

"Explosion-proof" motors and other electrical devices reduce fire hazards in locations where flammable and explosive gases are present by confining explosion within themselves. In this test at Underwriters' Laboratories, a shielded motor is being operated in a laboratory-created explosive atmosphere which will be ignited by means of an electric spark.

mendations it may wish to make. This free service may help prevent some oversight that could lead to a serious fire, and will also enable the packer to take advantage of lower insurance premiums.

Steel and concrete construction is recommended as one of the best safeguards against fires. In building the new unit, the common hazards of light, heat and power, typical of all property, should be carefully safeguarded and controlled; this is a matter devolving largely upon the architect.

Boilers, stoves and other heating devices should be properly insulated and provided with plenty of clearance to all combustible material. All electric wiring should meet the requirements of the National Electrical Safety Code. Long extension cords, always a potential fire hazard, may be avoided by installation of convenient electrical outlets.

Automatic Sprinkler Systems

Automatic sprinkler systems are conceded to be one of the meat plant's surest safeguards against fire losses; their installation reduces the insurance rate very materially. When such installations were first made, soon after the turn of the century, there was considerable speculation as to their ability to hold meat plant fires in check. The record indicates, however, that modern sprinkler installations, properly maintained, will handle the vast majority of all incipient fires, even when appreciable amounts of grease are involved.

Fires in the smokehouse, often caused in this location the flashing of grease and accumulated soot, are not particularly serious in themselves, provided they can be prevented from spreading. Fireproof smokehouse sections, sepa-

rated from all adjoining sections by means of standard fire doors and fire walls, are the best answer to smokehouse fire hazards. Door sills should be raised to prevent flow of any burning grease; racks and gratings should be of metal in order not to feed the flames. The danger of fire is greatly reduced in the modern air-conditioned smokehouse.

In locations where hazard is high, fire extinguishers are invaluable. They are available in a variety of types and sizes according to requirements. Extinguishers should be conveniently located and checked and re-charged at regular intervals, in accordance with manufacturers' instructions. Workers should be instructed in the use of the extinguishers, so they will be able to operate them promptly and intelligently if the need arises. Fire extinguisher drills are held in some institutions and industrial plants.

Good Housekeeping Important

Even in the most modern plant, good housekeeping is an important factor in fire prevention. If workers are permitted to smoke while off duty in certain parts of the plant, extreme caution must be exercised, especially in buildings of mill-type construction.

The hazard of grease-impregnated work clothing, wiping cloths and other material is readily apparent, and steps should be taken to insure that such articles are not allowed to accumulate where circulating air cannot reach them. This will reduce the possibility of fires caused by spontaneous ignition.

Flammable liquids are safest when
(Continued on page 36.)

TESTING FIRE EXTINGUISHER

At Underwriters' Laboratories, all types of extinguishers are tested for effectiveness and operating safety. Tanks of approved extinguishers must withstand five times normal operating pressure. Blaze at left was created by igniting two gallons of gasoline.



Campaign Brings Big Rise in Liver Sausage Volume

SALES of liver sausage in all sections of the United States increased substantially during the past few weeks as a result of the nation-wide advertising and promotional campaign conducted by the Institute of American Meat Packers.

Reports from local chairmen and meat packers of sales increases ranging from 10 to 12 per cent to more than 350 per cent, as compared with sales a year ago, are being received daily at the Institute headquarters in Chicago.

With the appearance of the second advertisement in *Life* magazine and the use of the second lot of store advertising material, the campaign apparently received an additional push which many believe will result in the greatest sales of liver sausage during May in the history of the industry. With the Memorial Day demand for sausage and ready-to-serve meats still to be felt, the month should close with unusually satisfactory sales for liver sausage and braunschweiger.

Reports Cover Wide Area

Following are a few reports from local chairmen and meat packers typical of those which the Institute has been receiving throughout the period of the campaign. They indicate the manner in which the campaign has gone over locally in various sections of the country:

MICHIGAN.—"The writer has conferred with the various members of the Institute in Detroit and finds that on our liver sausage promotion, we had a general increase of 15 per cent for the city of Detroit, which is very gratifying in our estimation."

SOUTH DAKOTA.—"Here are a few of the comments made by the merchants:

'Have had an increase of at least 25 per cent. Running out of stock nearly every day.'

'Sold more braunschweiger in last two weeks than at any like period of time in 25 years in meat business.'

'Display, along with promotion program, has been responsible for an increase of 25 per cent over the same time last year.'

'Business has increased, especially on braunschweiger.'

'Have had a nice increase on all liver sausage.'

NEBRASKA.—"Covering an extensive area, figures have been compiled as follows:

The tonnage for the first week in April, 1940, was taken as a basis. Tonnage for the third week showed 27 per cent increase; fourth week, 118 per cent, and fifth week, 63 per cent."

GEORGIA.—"We showed an increase

the first week of the campaign of 369 per cent and are maintaining about the same level of sales."

MICHIGAN.—"We can report that the first week of the campaign has resulted in a substantial increase in sales of liver sausage. While we have not the actual figures available for comparison, the writer would estimate an increase of 250 per cent."

ILLINOIS.—"Our results have shown a 100 per cent increase in volume since the campaign started. Other companies' salesmen also state their liver sausage sales have shown a large increase."

WEST VIRGINIA.—"We more than doubled our liver sausage business for the first two weeks."

SOUTH CAROLINA.—"Our liverwurst business has shown better than a 50 per cent increase so far this month."

IOWA.—"In our own case, our business has shown a good increase on liver sausage."

PENNSYLVANIA.—"In comparison with the same period last year, we have shown a 12 per cent increase in sales."

CONNECTICUT.—"Our sales of liver sausage have trebled."

PACKER'S RADIO PROGRAM

A "breakfast time" radio program of time, temperature and weather reports, combined with lively music and a limerick contest, is drawing more than 600 letters weekly for its sponsor, the Fried & Reineman Packing Co., Pittsburgh, Pa. The program is presented six days a week at 8:15 a.m. over radio station WCAE.

Advance interest in the program was created by Fried & Reineman's distri-

HOW PROGRAM WAS ANNOUNCED

Window display cards in food dealers' stores announced the new Fried & Reineman "breakfast time" radio program which is drawing many listener letters for its sponsor. Public interest in the broadcast was also aroused through newspaper ads and auto bumper streamers. The program features time, temperature and weather reports with lively music.

bution of window display cards and auto bumper banners among dealers. Preliminary cooperation by WCAE consisted of a series of announcements advertising the broadcast; publicity releases to district newspapers, and by a series of newspaper ads.

Complete details of the promotion campaign were divulged to company salesmen at a "sneak pre-view" audition. Following the audition, brief talks were made by Walter Reineman, Fried & Reineman president, and A. J. Rieder, sales promotion manager.

ARMOUR POLL SCHEDULED

The National Labor Relations Board on May 18 announced that a collective bargaining election would be held within 30 days among hourly paid and piecework production and maintenance employees of Armour and Company at Chicago, engaged in the repair, maintenance and building of railroad and refrigerator cars at the company's car shops.

Election will be held to determine whether or not the workers desire to be represented by the United Packinghouse Workers of America, Local Industrial Union No. 347, of Packinghouse Workers Organizing Committee, a CIO affiliate.

LIBBY STOCK SALE HALTED

The proposed public offering of 3,018,000 shares of Libby, McNeill & Libby stock by an underwriting syndicate headed by Glore, Forgan & Co., has been indefinitely postponed. The syndicate has a tentative agreement to purchase the stock from Swift & Company in pursuance of the packing company's plan to dispose of its Libby holdings.

Before the break in the stock market it had been intended to file a registration statement covering the sale of the shares with the Securities and Exchange Commission. The filing will be deferred, however.



MORE OUTLETS NEEDED FOR PACKER BY-PRODUCTS

AN INTERESTING review of the role played by packinghouse by-products in modern life, with details on how they are processed and possible further uses, was given by Dr. H. H. Young of the research laboratories of Swift & Company last month at Cincinnati before the convention of the American Chemical Society.

After explaining how development of mechanical refrigeration had made possible today's extensive utilization of by-products, and pointing out that many materials once regarded as by-products have become largely identified with separate industries, Dr. Young prefaced his discussion by dividing packinghouse by-products into fats, proteins and miscellaneous.

Animal feeds and fertilizers, he said, bring the packer only a fraction of what he pays "on the hoof" for these ingredients, but this is compensated for by the higher prices brought by more valuable portions of the animal. "In spite of such compensation, however," he continued, "the loss to the meat packer and hence to the farmer when such products are sold at low prices, based on nitrogen or ammonia content, thus becomes obvious and illustrates the need of scientific research for developing new and more remunerative outlets."

Uses of Lard Oils

Dr. Young described how various grades of tallow and greases are produced and told of some of their uses. Lard oils, he said, are used for metal cutting, wool oiling, etc., where their resistance to oxidation is valuable. Lard-petroleum oil mixtures, containing a small amount of emulsifying agents, emulsify completely in cold water and remain stable at very low concentrations.

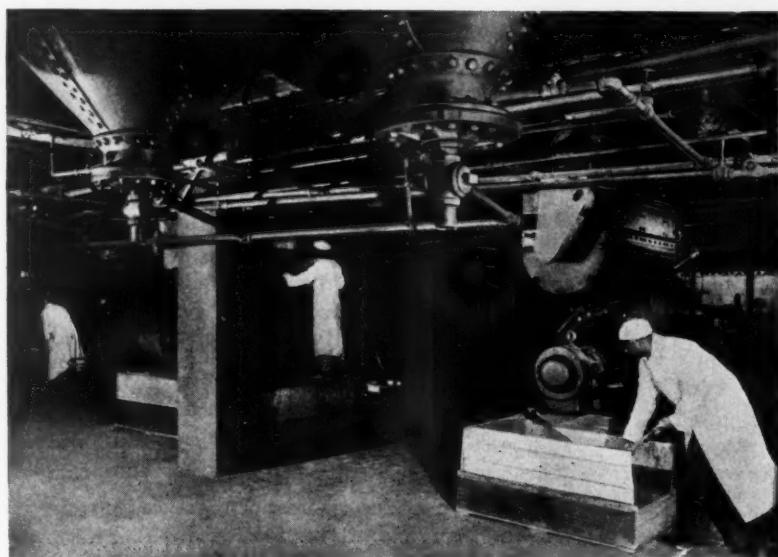
"A new source of fats has become available recently," said Dr. Young, "through the perfection of methods whereby packinghouse waste waters can be treated to recover a huge tonnage of fat and protein materials each year. Such grease is of the tallow variety and is suitable for soap, fatty acids and glycerine manufacture."

With reference to protein by-products, Dr. Young said: "This is another group of raw materials that chemical research has and will continue to make pay huge dividends. Gut tissue is specially processed so as to be suitable for surgical ligatures, tennis racquet strings, thongs, etc. More important, however, are those intestinal walls which, after thorough cleaning, are used as casings for sausage and other prepared meat products." He explained how casings are now tendered by means of proteolytic enzymes in pineapple juice, osage orange and fig juices.

The speaker described how gelatin is produced from the white fibres of pork and calf skins and from ossein, secured from bones. Modern processing, he said, permits production of practically sterile gelatin without use of preservatives. He told how different products in which gelatin is used, such as candy, jellied

fixation as an insoluble, infusible material."

The group of proteins classified as keratins, including wool, hair, horns, hoofs and epidermal scurf, is one of the most abundant by-products of the industry, Dr. Young stated, suggesting that their protective function in nature indicated numerous possible uses. A moderate amount of hog hair, he said, is used for upholstery and has application as an insulating material when molded with asphalt or resin binders. A newer use is in the production of a latex coated curled hair product popular in upholstery work. However, Dr. Young said, "too large an amount of



FEEDS ARE AN IMPORTANT PACKINGHOUSE BY-PRODUCT

Scene in a Wilson & Co. department where material for animal and poultry feeds is produced. Expeller unit is visible at right of photo.

meats, gelatin desserts, ice cream, capsules and photographic emulsions, require preparation of specialized gelatins.

Dr. Young discussed animal glues and their uses at some length, pointing out the characteristics of bone glue and hide glue and their production. Bone glue, he said, finds wide use where hide glue is too good and starches or dextrins are not enough, as in the manufacture of paper boxes, gummed tape and other articles, where strength of hide glue is greater than that of the materials themselves. Among uses mentioned for hide glue were wood joints, as a binder for abrasives in emery wheels and as a sizing for rayon and acetates.

"Special methods of clarifying, bleaching and degreasing have opened a new field for animal glue as an emulsifying agent and protective colloids," stated the speaker. "Foaming ability of certain glues makes them ideal as a binder for the froth used in making matches. The fact that glue can be tanned in much the same way as hides promotes its use where subsequent action of protein precipitants can affect its

hog hair must be disposed of in animal fertilizers."

Practically all blood is now cooked and dried for use in preparation of stock food, according to the speaker. Blood albumen, separated by centrifuging, is no longer an important factor as an adhesive for hot press work in plywood and veneer processing, he said, but remains useful in the adhesive field for joining paper, cork and wood to metal or lacquered surfaces. "The use of blood in buttons and similar articles," said Dr. Young, "may be practiced as of old, but to the best of our information, such is not the case at present."

Packinghouse bones, after removal of glue, oil, and "everything else of value," were cited as an excellent source of calcium and phosphorous for dog, poultry and livestock feeding. "One of the newer uses for bone," said Dr. Young, "is in the preparation of a special absorption medium for the removal of fluorine from waters high in the halogen. The University of Arizona has found that special bone ash prepared by acid and alkaline treatment of steamed bone meal, followed by brief



**GET RID OF THAT "Porky"
FLAVOR!**

Sure you want to make tender hams! Of course you want to benefit by the economies of the short time cure! But that does not mean you have to go short on the good "old-fashioned" ham flavor. Not at all!

Do what so many other successful packers have done. Use the NEVERFAIL 3-Day Ham Cure to secure that full-bodied, old-time, genuine ham flavor . . . to guard against the "porky" taste which is sometimes left by other short-time cures.

Actually, the NEVERFAIL 3-Day Ham Cure does *more* for your product. It imparts to the ham a distinctive flavor which cannot be obtained by any other method. A delicious, aromatic fragrance goes *in with the cure* . . . "pre-seasons" every mouthful of the meat.

Needless to add, the NEVERFAIL 3-Day Ham Cure always produces an even, appetizing, pink color, firm yet juicy texture, mellow mildness throughout. Take the opportunity to *judge for yourself*. We'll be glad to arrange a demonstration *in your own plant*. Write us!

"The Man Who Knows"



"The Man You Know"

NEVERFAIL

Pre-Seasoning



H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto

Canadian Plant: Windsor, Ontario

calcination at 600 degs. C., effectively removes fluorine from drinking water."

Bile, as obtained from gall bladders, is concentrated to a heavy plastic mass from which the pharmaceutical industry obtains bilirubin and several acids, the speaker explained, and gall-stones, which have little concrete use, command \$75 per pound "because of their superstitious value as charms and their necessity for the formulation of secret Oriental medicines.

"Of great importance to our health, if not the volume of business concerned, are the small glands from which hormones and other extracts are prepared," Dr. Young affirmed. "Such glands are the pineal, thyroid, pancreas, pituitary, suprarenal, thymus, ovaries and testes. The benefits bestowed upon the human race by the prepared pituitrin, adrenalin, thyroxin, insulin and corpus luteum are well known.

"Red bone marrow and liver extracts have meant a possible cure for pernicious anemia. For the same disease, there is now available ventriculin and reticulin, which are powdered, dried and degreased stomach walls from the hog. Pepsin and rennet are two important enzymes derived from the stomach content of hogs and calves, respectively."

In conclusion, Dr. Young stated that more than 70 per cent of the hog is now used by the meat packing industry, but that "pure scientific research in the industry has barely scratched the surface." He expressed hope that in the future "90 per cent of the weight we purchase will be used and that what are now by-products will become raw materials for even greater industries."

PACKERS IN FAIR TRADE TEST

Armour and Company, Cudahy Packing Co., Geo. A. Hormel & Co., John Morrell & Co. and Swift & Company are among the food manufacturing firms participating in an experiment in price maintenance in the state of Ohio, according to the American Institute of Food Distribution, Inc.

More than 50 food manufacturers have "placed a floor" under the price of their products in the Ohio test. The experiment is said to have eliminated the worst of the former price cutting practices. Under the Ohio plan, price maintenance is voluntary. Enforcement is handled by means of the Ohio Fair Trade Committee, composed of representatives from the grocery chains, independent retailers and wholesalers.

APRIL CHAIN STORE SALES

Chain food store sales for April showed an increase of 11 per cent over last year as against an average gain of 13 per cent for the first quarter of the year, according to the U. S. Department of Commerce. Retail food prices advanced approximately 1½ per cent during April.

Wage-Hour Hearing on Definition of "Executive"

A hearing on proposals to redefine "executive" as that term is used to describe exempt employees in the manufacturing and extractive industries under the wage and hour Law, will be held on June 3 in Washington, Colonel Philip B. Fleming, Administrator of the Wage and Hour Division, U. S. Department of Labor, has announced. At the hearing the definitions of the terms "administrative," "professional" and "outside salesman" also will be reexamined.

This announcement was accompanied by plans for a definite schedule of hearings in the immediate future to complete the reexamination of this problem in all industries. Hearings have already been held on this subject in the wholesale distributive trades, and two other hearings will be announced in the near future.

Changes Await Hearings

Colonel Fleming also announced that no changes are planned in the present definitions until this series of hearings has been completed. At the conclusion of the series of hearings, any necessary redefinitions will be made without further delay. For the purpose of the June 3 hearing, the manufacturing and extractive industries are defined as follows:

"As used in this notice of hearing, manufacturing and extractive industries shall include cleaning, grading, packing, canning, handling and processing of agricultural or horticultural commodities; mining; quarrying; petroleum production; logging and lumbering; and all other manufacturing and extractive industries except publication of books, magazine and newspapers, public utilities and production of moving pictures."

WAGE-HOUR TEST SUIT

Swift & Company has been denied a bill of particulars in the government's suit to clarify the meat industry's partial exemption from hour and overtime provisions of the wage and hour act and to obtain an injunction restraining the packer from alleged violation of the act. The motion for a bill of particulars was denied by Judge Michael L. Igoe at Chicago on May 17.

All meat packing companies subject to the act will be influenced by the test suit; it is also estimated that about 150,000 industry employes will be affected and that packers may be liable for considerable sums in back pay if the wage-hour division's view of the law, which has never been accepted by the industry, is upheld by the federal courts.

The government's suit followed industry efforts to persuade the wage-hour administration to liberalize its interpretation of the exemption, bringing it closer to the meaning intended by Congress (see THE NATIONAL PROVISIONER of February 24, page 9).

URGES FATHER'S DAY HAM

In accordance with its policy of promoting the new "Juicy-Cured" Puritan Tender ham for holidays and other festive occasions, Cudahy Packing Co. has now turned its attention to Father's Day, June 16.

"Too long has 'the old man' thanked his relatives for ties and cigars—and bravely worn and smoked them," the company's advertising agency states. "Now it's time to give him a break . . . to realize he's a hungry man who'd rather see a big baked ham come on the dinner table, in honor of him, than be smothered in haberdashery."



MODERN STREAMLINED SEMI-TRAILER

This new streamlined semi-trailer unit of Wilson & Co. was shown in the May 11 issue of THE NATIONAL PROVISIONER. The type of insulation used in it was erroneously described. This unit is insulated with Haircraft in roof, sides and ends and with Naturezone in the floor. Both of these insulating materials are products of Wilson & Co. Refrigeration is supplied by a Coldjet unit which is charged through an outside icing hatch. The gasoline motor operating the fan and pump of this unit is installed in an insulated compartment within the truck body.

Up and down the MEAT TRAIL

Frank Louer, Oppenheimer Executive, Is Dead at 55

Frank A. Louer, secretary of the Oppenheimer Casing Co., Chicago, passed away at his home in the Chicago Beach Hotel on May 18.

Fifty-five years of age, Mr. Louer had been with the Oppenheimer Casing Co. for 25 years in the capacity of director of sales. Following the death of Julius Rosenfeld, vice president and New York representative of the firm, in March, 1939, Mr. Louer went to New York for the company and remained for several months until relieved by Edward H. Oppenheimer.

Mr. Louer had a wide circle of friends in the meat packing and sausage manufacturing trade who will deeply miss his conviviality and hearty smile. He was active in many philanthropies.

700-Ft. Livestock Tunnel Planned at Morrell Plant

A 700-ft. livestock tunnel, connecting the Sioux Falls, S. Dak., stockyards and the company yards of John Morrell & Co., is to be constructed at a cost of approximately \$15,000. It will eliminate the use of a cattle gate which now occasionally hampers traffic and permit building of a wider thoroughfare.

The tunnel will be 9 ft. wide and 7 ft. high, built of reinforced concrete. It will be equipped with safety niches for the protection of stock drivers and will have complete lighting and drainage facilities. The stockyards company is eliminating two car-loading spots to facilitate construction of the tunnel.

Wreckers Find Unique Job in Razing Old Shafer Plant

Four floors above ground and four below—that was the unique feature of the old Shafer meat packing plant in Baltimore, Md., now being razed to make room for a parking lot. The four lower levels were used as curing cellars; each had a capacity of 1,000,000 lbs. of product. Three large smokehouses, each accommodating 30,000 lbs. of meat every 24 hours, cut through the four upper levels.

Workers razing the structure marveled at its two-inch brick floors, laid on a cement base and corked on top, and its massive beams of fine Georgia pine.



FRANK LOUER

Those from the cellars were reported still in perfect condition, although never painted. Unoccupied for the past 20 years, the plant was erected at a cost of \$250,000 by Jacob C. Shafer.

Benz Retires as Head of Du Pont "Cellophane" Sales

The resignation of Oliver F. Benz, as director of sales of the "Cellophane" division, has been announced by E. I. du Pont de Nemours & Co. He retires from active business on June 1.

Mr. Benz has been in charge of sales for "Cellophane" cellulose film since 1924, when American manufacture of this product was started by Du Pont. Under his direction the market for "Cellophane" was developed from its original limited use as a wrap on candy boxes to a universally accepted material for packaging hundreds of products.

Mr. Benz is very widely known in the meat packing industry and has been a speaker at conventions of the Institute of American Meat Packers.

Successor to Mr. Benz, as director of sales of the "Cellophane" division, will be Clarence F. Brown, for the past ten years general assistant director of sales of the division. Previously Mr. Brown served as director of sales and division manager of the pyralin articles department and as director of advertising.



ACTIVE PORTLAND EXECUTIVE

Walter E. Gelinsky is president of the Western Packing Co. and co-owner of the Kenton Packing Co. at Portland, Ore. His firm has been in business for 50 years.

(National Provisioner photo.)

National Committee Post to Widow of Late E. A. Tovrea

Mrs. W. P. Stuart, widow of the late E. A. Tovrea and a heavy stockholder in the Tovrea Packing Co., Phoenix, Ariz., was recently

designated Democratic national committee-woman for Arizona by a three to one vote. Her husband, W. P. Stuart, is collector of internal revenue for Arizona and publishes a daily newspaper at Prescott. He formerly was chairman of the Democratic state central committee.

Mrs. Stuart is president of the Central Arizona Broadcasting Co., owned jointly by her and Mr. Stuart; operates a large cattle ranch and is secretary-treasurer of the newspaper corporation controlled by Mr. Stuart.

J. Shapiro & Sons, Augusta, to Complete Addition Soon

Keeping pace with expansion of livestock production in the Augusta, Ga., area, the meat packing firm of J. Shapiro & Sons, Augusta, is putting the finishing touches on a new addition. Smokehouse facilities and a new cold storage plant are features of the extensive modernization program. The latter has a capacity of 500 cattle.

Executives of the plant recently pointed out that practically all the animals now purchased by the company are raised within 100 miles of Augusta, whereas five years ago most of the cattle and hogs slaughtered there were shipped in from Alabama and points west.

"There's no such thing as 'Western' beef," Harry Shapiro, general manager, stated in defense of Southern livestock. "It's just beef that has been fed properly in the West. Just as good beef can be and is produced right here around Augusta."

SWIFT OPEN HOUSE

More than 6,000 visitors were guests of the St. Joseph, Mo., plant of Swift & Company on the first day of a three-day open house program there to celebrate the plant's forty-second year of operations in So. St. Joseph. Features of the plant were explained to visitors by Walter S. Parker, plant manager, and his associates.

Personalities and Events Of the Week

R. A. Rath, vice president, Rath Packing Co., Waterloo, Ia., and Emmette V. Graham, advertising manager, Tovrea Packing Co., Phoenix, Ariz., were among the week's Chicago visitors.

Carl Schwing, sr., who has represented the Cincinnati Butchers' Supply Co. in the southeastern states for 30 years, is celebrating the arrival of a granddaughter. Mr. Schwing wants the industry to know that reports of his "sudden demise" have been greatly exaggerated. He is "very much alive" and feeling better than ever since the granddaughter arrived.

Among Canadian visitors attending the New York World's Fair recently were R. Griffin, livestock department, Mr. and Mrs. J. Besse, Miss Dorothy Buie and W. B. Tranter, all from the Toronto branch of Canada Packers, Ltd. J. H. Williamson, accountant at the Quebec branch and Mrs. Williamson, as well as Stanley Prescott, provision department at Halifax, N. S., were also visitors. Harry S. Thompson, vice president and general manager, Canada Packers, Inc., New York, has arranged for special aid for the firm's Canadian staff visiting in New York.

Southeast Missouri Packing Co., Sikeston, Mo., has been incorporated to operate a meat packing and general produce business in Scott County, Mo. Incorporators are Mary A. Sebek, Mary K. Sebek and C. W. Blake, all of Sikeston.

The New York Cold Storage Co. plant at 46 Tenth ave., New York, was the scene of a "flameless" blaze on May 19 which overcame 83 firemen and 3 refrigeration engineers, causing total damage estimated at about \$250,000 to refrigeration equipment and the meat products stored there. The fire was believed to have been caused by a spark from one of the Diesel engines at the plant.

Joseph P. Rourke, 56, for 25 years owner and operator of the John J. Rourke & Son wholesale meat business at Providence, R. I., passed away on May 20 at his home. He succeeded his father as head of the meat concern.

W. F. Gohlke, vice president and general manager, Walker Austex Chile Co., Austin, Tex., spent several days in Chicago this week on business.

Located on the third floor of the Swift & Company plant at Kansas City, Kans., a new kitchen and meat information center will be devoted to the service of consumers and dealers. At a luncheon preview of the center, E. W. Phelps, plant manager, stated that the farmers' livestock problem is caused by under-consumption of meat products rather than overproduction of meat animals.

Clayton Allen Pratt, former employee of Armour and Company and long-time resident of Omaha, passed away recently in Ocean Beach, Calif.

F. W. Smith & Sons Packing Co.,

Winfield, Kans., has introduced a new brand name—Smith's Blue Stem—for all of its products. The company now employs 22 persons.

W. F. Price, retired Jacob Dold vice president at the Buffalo, N. Y., plant, accompanied by Mrs. Price, was in Chicago this week on the return trip East after extensive traveling in the United States and Canada.

R. C. Stewart, 56, produce manager and veteran sales representative for Wilson & Co., died at Chattanooga, Tenn., on May 14 following an operation. A traveling salesman for the company for 26 years, Mr. Stewart had served as produce manager for the past year.

K & B Packing Co., Denver, is using a Pinocchio radio show three times weekly, with premium offers of glasses and other items, in connection with the introduction of the new K & B Ultra-Tender beef, aged by means of a process incorporating ultra-violet lights.

C. G. Spencer, one-time manager of Morris & Co., famous old Chicago packing firm, whose service he entered in Duluth, Minn., died suddenly in Winnipeg, Canada, on May 15 at the age of 73. In more recent years, he was president and general manager of a Winnipeg grain concern.

Harry E. Wing, 61, a member of the sales staff of the Trull Packing Co., Kenmore, N. Y., died recently at his home. Mr. Wing had been connected with the industry more than 30 years.

Operations will begin about June 1 at the \$20,000 meat packing plant being erected by S. J. McDonald & Sons near Toppenish, Wash. The plant will be one of the most modern meat units in the vicinity.

New plant of the Petsch Packing Co., Riverton, Wyo., has been completed and is operating. In addition to its own activities, the plant will do some custom slaughtering, according to Marion Petsch, owner.

The Giffing slaughterhouse at Sprague, Wash., is being remodeled by Roy Snider, who plans to handle livestock for a local market and also do custom killing. It will operate under state license.

As part of the observance of the Cudahy Packing Co.'s fiftieth anniversary, the Denver, Col., plant held open house on May 5, when visitors were greeted by G. E. Robertson, manager, and his staff. Mr. Robertson stated that the plant employed an average of 325 to 350 persons and slaughtered approximately 200,000 meat animals annually.

Oil City, Pa., branch of Armour and Company observed its forty-third anniversary on May 5, playing host to about 500 guests. Visitors were given samples of cold cuts and souvenirs and were welcomed by Otto R. Johnson, branch manager, and his associates.

O. E. Jones, vice president, Swift & Company, Chicago, was a visitor in New York last week.

Conrad Schneider, 62, casings department foreman for the Gustav B. Nissen Packing Co., Webster City, Ia.,

will receive the gold service award of the Institute. Mr. Schneider was a member of the first rescue party into Galveston after its hurricane and flood in 1900. His half-century in the industry has been distributed from Texas to Minnesota.

George Mechling, president, Lincoln Packing Co., Lincoln, Neb., recently was notified by the regional office of the National Labor Relations Board that a complaint of unfair labor practices filed against his company had been dismissed without prejudice by the Board.

P. T. George & Co., New York, has added fresh frosted meat products to its line.

James F. Vickery, sales manager for the Blue Bonnet Packing Co., Ft. Worth, Tex., and organizer of the wholesale market there, died recently at the age of 62. In his long career in the industry, Mr. Vickery had worked for Ft. Worth Packing Co. and two of the large national packers.

Herman Kazekamp, lamb and veal department, Armour and Company, was a visitor in New York during the past week.

Robert M. Owthwaite, manager of the Topeka, Kas., plant of John Morrell & Co., was featured on the front cover of a recent issue of *Topeka Business*, a publication devoted to advancement of Kansas industry. An accompanying sketch told of Mr. Owthwaite's popularity and his many activities. Among other things, it mentioned that he is quite a dog fancier.

John C. O'Brien, for many years head of the maintenance department at the North Portland, Ore., plant of Swift & Company, retired May 1 after 43 years of service in the meat packing industry. Mr. O'Brien's first job was to conduct visitors through the Swift plant at Chicago.

Wilkinson Gaddis & Co., owners and operators of 160 retail stores, has installed a Tenderay plant in downtown Newark, N. J., in which it will process 140,000 lbs. of beef weekly. Samples of the meat were served at a banquet in the cafeteria of the Westinghouse Lamp division, Bloomfield, N. J., on May 15. The affair was attended by 250 grocers, meat men and advertising executives.

At a recent meeting of the Eastern Carolina Chamber of Commerce in Kinston, N. C., the major project adopted for 1940 was the establishment "somewhere in eastern Carolina" of a meat packing plant of sufficient capacity to handle the livestock being sold for commercial purposes in that section. A survey of livestock shipments made from the area is being prepared for presentation to major packing companies.

D. W. Breese, district supervisor for the central car route sales territory of John Morrell & Co., has been transferred from Ottumwa to the company's Sioux Falls, S. Dak., plant, where he will assist G. E. Willging in handling the sheep and beef departments. Mr. Breese has had considerable experience

(Continued on page 34.)

RIDGEFIELD REFRIGERATION SERVICE
SAVES MONEY...SATISFIES TENANTS
WITH NOVOID



• Novoid Corkboard provides complete protection for this cold room of the Bronx Meat Company, Wholesale Meat Distributor, Bronx, N.Y. Corkboard was erected by Oscar Joroff, Insulation Contractor, Brooklyn, N.Y.

THE Ridgefield Refrigeration Service, Inc., New York City, had a good reason for choosing Novoid Corkboard to insulate the cold room above. For this cold room is leased to the Bronx Meat Company on a flat rental basis which includes refrigeration. Since Novoid Corkboard effectively bars the passage of heat, it keeps refrigeration costs at a minimum. Its use here, therefore, means substantial savings for this building owner. And since Novoid is extremely durable and highly resistant to moisture, it retains its money-saving efficiency for years.

The tenants are satisfied with Novoid, too, because it holds low processing temperatures within the ranges necessary to prevent meat spoilage. Thus owner and tenant both benefit from the many advantages of dependable Novoid Corkboard.

This efficient, natural CORK material is made in convenient board sizes and in thicknesses to meet every low temperature need. It is strong and rigid, light in weight, and fire-resistant. Installation is quick and inexpensive. Write today for all the facts about Novoid Corkboard. Cork Import Corporation, 330 West 42nd Street, New York City.

NOVOID CORKBOARD INSULATION

MAIL COUPON FOR FULL DETAILS

Cork Import Corporation
330 West 42nd Street, New York City

N. P. 5-25

Please send me complete information on Novoid Corkboard for cold storage.

Name _____

Street and number _____

City and State _____



TOPS IN SERVICE

When it comes to long, trouble-free service, Jamison-built cold storage doors are tops. We don't just say that—we back it up by this strong guarantee.

"Job for job, under any service conditions, we guarantee Jamison-built doors to last longer than any other cold storage door made, and to give better service all the way."

Here's why Jamison-built doors give better service to users everywhere.

STURDY CONSTRUCTION: Full-floating front panels and two-piece side stiffeners eliminate to the greatest possible degree warping, splitting, and twisting.

FAULTLESS HARDWARE: The new Jamison "Model W Wedgetight" fastener and the new "Adjustoflex" Hinge permit smooth, efficient operation never before possible on cold storage doors.

LONG-WEARING GASKET: "Coolerseal,"

Jamison's resilient pure-rubber gasket, outwears old types many times, and conforms to the seal of the door.

Buy Jamison-built doors and get everything you pay for. They cost no more. Write for new literature to JAMISON COLD STORAGE DOOR CO., Hagerstown, Md., or to branches in principal cities.

Jamison, Stevenson, and Victor Doors



Jamison Standard Track Door

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BUILT DOORS

REFRIGERATION

and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 62

Cooling Towers and Spray Ponds

HEAT removed from meat plant coolers, plus the mechanical heat of compression, the total of which amounts to about 250 B.t.u. per min. per ton of refrigeration, is transferred by the ammonia condensers to the condenser cooling water. This heat is disposed of at a uniform rate by a constant supply of cold circulating water.

If the meat plant is located near a river, ocean, canal, or lake it may not be economically sound to cool water by recirculation, since the nearby supply will satisfy all requirements. Water from such a source costs nothing and the only expense attached to its use is that of pumping.

However, if water is purchased, the cost of wasting it becomes prohibitive, and the installation of recirculation devices, such as spray ponds or cooling towers, is required. The maintenance cost of the pumping equipment, tower repairs and replacements must be added to the operating cost of these cooling devices.

The following example illustrates the rapidity with which cooling water costs can mount.

Water is purchased at a cost of 8c per thousand gallons. A 100-ton refrigerating plant uses water over the condensers at the rate of 5 gallons per minute per ton of refrigeration. Would it pay to recirculate this water?

$$\frac{100 \text{ tons} \times 5 \text{ gal./min.} \times 1.440 \times .08}{1,000} = \$57.60 \text{ daily cost.}$$

If these 500 gallons per minute are circulated at a pumping cost of 1½c per kw.h. against an effective head of 40 ft. and are cooled in a tower, the daily pumping cost will be:

$$\frac{500 \times 8.3 \times 40 \times .746 \times 24 \times .015}{33,000 \times .50 \text{ efficiency}} \times 1,000 = \$2.68$$

Allowing 5 per cent waste, or make

up of water, this daily cost becomes \$2.82.

There are times in the spring and fall when the temperature of the water cooled by a tower or pond is lower than that of purchased water. During the winter and summer months, however, the temperature is usually higher. Water temperature at any time will depend entirely on local conditions. The coldest water gives the lowest head and the lowest operating cost.

How Cooling Tower Functions

The cooling tower is essentially a large air washer. Warm water is distributed by flumes or sprays from the top of the structure and broken into fine drops. This breakup of the water releases 60 per cent of the heat and cooling, therefore, starts immediately.

As the water falls it is cooled further by the air blowing through the tower, if the air is cooler than the water. If the air is warmer than the water, cooling is effected by evaporation of a small percentage of the water. This latter effect is known as evaporative cooling and is used in air conditioning work.

In hot, dry countries, evaporation is used to cool drinking water. The water is placed in a porous earthenware jar

when it becomes highly contaminated. The warm temperature of the water is also conducive to bacteria and algae growth. The algae, normally green in color, is often so coated with dirt it is hardly recognizable as such. The algae growth holds dirt tenaciously. Chemical treatment with phosphorous compounds is effective in removing algae.

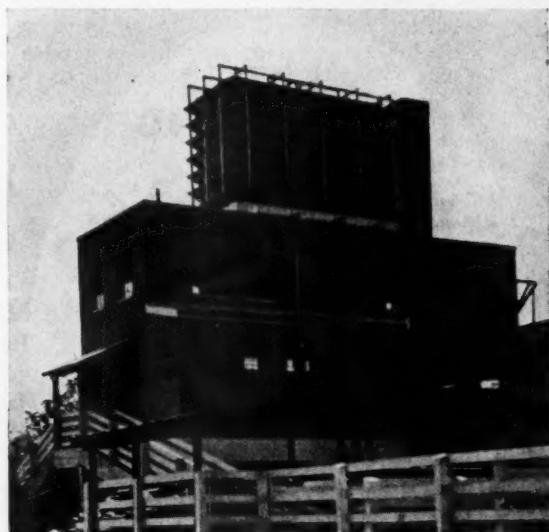
The dirt remains in solution. When the water becomes heavily concentrated it is renewed. Water containing calcium salts can also be effectively treated so that the condenser tubes will be free of deposits. The higher temperature of the condenser causes the salts to precipitate out and coat tube surfaces. This coating is known as scale. When water is treated and later renewed, the entire treating charge is lost. However, this loss is small.

Cooling towers are built substantially. Fir uprights form the framework. These are of sufficient strength to withstand a 90-mile an hour gale. The four corners of the tower are guyed with steel cables. No nails are employed to assemble the frame, with zinc-coated bolts and lag screws used instead, as these resist the severe corrosive action of the water.

Louvres and filling are cypress. Cop-

SPRAY COOLING TOWER

Atmospheric cooling towers of this type depend for results on the air circulating horizontally across the device. Side louvres keep the circulating water from being wasted. Cooling towers must be strongly constructed to withstand high winds. Zinc-coated bolts and lag screws and copper nails are used in their assembly.



which is hung in a shady spot where air circulates freely. The water seeps through the walls of the jug, wetting the outer surface, and is evaporated, cooling the contents.

Because the continuous recirculation of the water in a cooling tower washes impurities from the air and the tower surfaces, dirt, cinders, pebbles, and airborne micro-organisms are picked up. The water must be changed, therefore,

per nails secure the latter. If the tower is constructed of fireproof materials, louvres and filling are made from copper bearing sheet metal with cast iron or concrete supporting members.

A ladder should be built to the top of the tower to permit inspection. This is occasionally omitted, as is a walkway across the tower top. The water collecting pan, or sump, 8 to 10 in. deep, is built of creosoted fir or steel and

a waterproof membrane is sometimes added.

The practical maximum height for natural draft cooling towers is about 25 ft. Water dropping from that height is cooled to the greatest degree possible by this method. During colder weather, the water going over the tower freezes quickly if the outdoor temperature drops below 32 degs. F. Unless an immediate operation change is made, the interior of the tower will become a solid mass of ice; this added weight is dangerous to roof supports.

Cold Weather Operation

To prevent freezing in cold weather, a water distribution header is provided midway in the tower. This may be used safely until the outdoor temperature drops to 20 degs. F. It is not good practice to use a spray tower at temperatures below 20 degs. and on very cold days the water is merely circulated through the pan.

Spray ponds do not have these adverse operating characteristics. All headers are equipped with bleeders so that water circulation can be maintained in the line despite freezing weather. Pressure on the sprays is easily reduced by choking the valve in the discharge line of the circulating pump. In cold weather only a part of the spray clusters are operated, or the water is recirculated in the pan.

EDITOR'S NOTE.—Lesson 63 will describe how water is cooled.

37 LESSONS Now Available IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are now available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

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FINANCIAL NOTES

Swift & Company has announced a quarterly dividend of 30c, payable on July 1 to shareholders on June 1.

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended May 22:

	Sales	High	Low	Close	May 15
Amal. Leather	2,100	1 1/2	1 1/4	1 1/4	1 1/4
Do. Pfd.	400	9 1/2	9 1/2	9 1/2	12
Amer. H. & L.	19,200	3%	3 1/2	3 1/2	4
Do. Pfd.	32
Amer. Stores	3,000	10 1/2	9 1/2	10 1/2	11 1/4
Armour, Ill.	67,700	4%	4	4 1/2	4 1/2
Do. Pr. Pfd.	4,000	38	37	37	46
Do. Pfd.	64
Do. Del. Pfd.	300	100	99 1/2	99 1/2	103 1/2
Beechnut Pack.	300	102	102	102	120
Bohack, H. C.	1,000	1%	1 1/2	1 1/2	1 1/2
Do. Pfd.	310	19	19	19	24 1/2
Chick. Co. Oil	4,400	2%	2 1/2	2 1/2	11
Childs Co.	8,700	3	2 1/2	2 1/2	12
Cudahy Pack.	2,400	10	10	10	12
Do. Pfd.	50	51	51	51	60
First Natl. Strs.	4,800	32 1/2	32 1/2	32 1/2	38 1/2
Gen. Foods	19,800	39	36	39	42 1/2
Do. Pfd.	100	111 1/2	111 1/2	111 1/2	112 1/2
Gillette Co.	9,700	11 1/2	11	11	13
Do. Pfd.	100	30	30	30	40
Gobel Co.	8,400	2 1/2	2	2	2 1/2
Gr. A. & P.	975	91	90	90	97 1/2
Do. Pfd.	25	123 1/2	123 1/2	123 1/2	125 1/2
Hormel, G. A.	32 1/2
Hormel Food	600	1%	1%	1%	1%
Kroger G. & B.	12,300	25	23 1/2	25	27
Libby McNeill	11,500	5%	5	5%	6
Mickelberry Co.	2,100	3 1/2	3 1/2	3 1/2	4
M. & H. Pfd.	700	5	4 1/2	5	5 1/2
Morrell & Co.	200	33 1/2	33 1/2	33 1/2	37
Nat. Tea	10,300	5	4 1/2	4 1/2	5
Proc. & Gamb.	15,100	54 1/2	53 1/2	54	59 1/2
Do. Pfd.	180	112 1/2	112 1/2	112 1/2	112 1/2
Rath Pack.	40
Safeway Strs.	8,800	36	35	35	39 1/2
Do. 5% Pfd.	4,670	98	96	96	102 1/2
Do. 6% Pfd.	111 1/2
Do. 7% Pfd.	111 1/2
Stahl Meyer	1 1/2
Swift & Co.	19,000	18 1/2	18	18 1/2	21
Do. Int'l.	14,250	19 1/2	18	19	23 1/2
Tranz Pork	8 1/2
U. S. Leather	5,000	3%	3 1/2	3 1/2	4 1/2
Do. A.	7,400	7	6 1/2	6 1/2	7 1/2
Do. Pr. Pfd.	200	50	50	50	66
United Stk. Yds.	4,000	1%	1 1/2	1 1/2	1%
Do. Pfd.	1,300	6%	5 1/2	6	6 1/2
Wesson Oil	4,400	16	15	15	20
Do. Pfd.	68 1/2
Wilson & Co.	31,300	4	3 1/2	3 1/2	4 1/2
Do. Pfd.	1,300	51	46	46	54

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Sausage Production Sets an All-Time Record for April

SAUSAGE production under federal inspection during April totaled 70,775,267 lbs., the greatest April volume on record, and exceeded output during April, 1939 by 13,100,934 lbs.

In exceeding the March total of 61,015,994 lbs. by 9,759,273 lbs., April also established a new record seasonal gain, since the rise from March to April had never before exceeded about 6 million lbs. In both 1939 and 1938 there was a decline in sausage production during this period.

The effect of the vigorous sausage drive is beginning to have a significant effect on production figures. April output was on a par with the volume usually recorded during the summer months when sausage consumption is at its seasonal peak.

Increase in sausage volume was registered in dry sausage and smoked and/or cooked sausage. Fresh sausage output fell off seasonally from March, but not in the usual proportion. Smoked and cooked sausage production jumped 8,269,354 lbs. compared with March production.

Production of each kind of sausage during April, 1940 and 1939:

	April, 1940, lbs.	April, 1939, lbs.	March, 1940, lbs.
Fresh, finished	10,975,632	8,294,569	11,301,657
Smoked and/or cooked	49,863,864	41,181,050	41,394,510
To be dried or semi-dried	10,135,771	8,198,714	8,320,827
Total	70,775,267	57,674,333	61,016,994

Total April production of sausage in

federally inspected plants during the last ten years:

April	lbs.	April	lbs.
1940	70,775,267	1935	57,448,000
1939	57,674,333	1934	59,286,000
1938	57,578,590	1933	50,296,000
1937	67,779,245	1932	52,408,700
1936	64,602,000	1931	56,804,100

Sausage production during the first half of the 1940 packer year compared with 1939:

	1940, lbs.	1939, lbs.
April	70,775,267	57,674,333
March	61,016,994	61,163,870
February	59,722,810	53,478,635
January	66,216,941	61,138,875
December	59,581,307	50,452,050
November	67,155,268	66,612,075

Volume of sliced bacon produced under federal inspection in April rose 3,287,335 lbs. Above the preceding month. Production was up 6,610,852 lbs. over last April and the total volume of 26,593,341 was the largest on record. Low prices have been largely responsible for the steady increase in sliced bacon sales.

Sliced bacon production during the packer fiscal year, with comparisons:

	1940, lbs.	1939, lbs.	1938, lbs.
April	26,593,341	19,082,489	19,028,679
March	23,306,006	20,793,982	18,604,313
February	21,755,889	18,169,033	16,390,822
January	24,778,170	19,860,787	17,271,741
December	22,336,794	18,607,520	17,381,333
November	22,903,197	19,967,669	16,180,154

Volume of canned meat turned out in April was approximately 10 million lbs.

IMPROVEMENT IN CUT-OUT RESULTS CONTINUES

With hog costs down 21c, 22c and 23c respectively on the light, medium and heavy weights, compared with last week, and product values down only 15c, 14c and 15c on these same averages, cut-out results improved slightly over a week ago. Loss on the 180-@220-lb. butchers was only 2c per cwt.

Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
<u>180-220 lbs.</u>								
Regular hams	14.00	\$1.85	18.80	13.2	\$1.82	13.70	13.2	\$1.81
Picnics	5.60	.54	5.40	9.5	.51	5.30	9.1	.48
Boston hams	4.00	10.5	4.42	4.00	10.0	4.40	4.00	10.0
Loin (black) in	9.80	12.2	1.20	9.60	11.8	1.13	9.50	11.2
Bellies, S. P.	11.00	8.7	.96	9.0	8.4	.81	8.00	.72
Bellies, D. S.				2.00	4.6	.09	4.00	.18
Fat backs	1.00	.38	.04	3.00	4.1	.12	4.00	.18
Plates and jowls	2.50	4.1	.10	3.00	4.1	.12	3.40	.14
Raw leaf	2.10	4.5	.09	2.20	4.5	.10	2.00	.45
P. S. lard, rend. wt.	12.40	4.8	.60	11.00	4.8	.53	10.30	.49
Spareribs	1.60	7.0	.11	1.50	5.0	.08	1.50	.40
Trimmings	3.00	4.8	.14	2.80	4.8	.13	2.80	.13
Feet, tails, neckbones	2.00	.04		2.00		.04	2.00	.04
Offal and miscellaneous		.23			.23			.23
TOTAL YIELD AND VALUE	69.00	\$6.32	70.00	\$6.11	70.50		\$5.93	
Cost of hogs per cwt.		\$5.72		\$5.74			\$5.66	
Condemnation loss		.03		.03			.03	
Handling and overhead		.59		.51			.46	
TOTAL COST PER CWT. ALIVE		\$6.34		\$6.28			\$6.15	
TOTAL VALUE		6.32		6.11			5.83	
Loss per cwt.		.02		.17			.32	
Loss per hog		\$.04		\$.39			\$.82	

under March and the smallest since November, 1939. Decline was registered chiefly in canned beef and pork. Pork canned during April totaled 23,769,917 lbs. compared with 29,207,296 lbs. in March. In April, 1939, however, only 12,829,611 lbs. of canned pork products were produced.

	1940 lbs.	1939 lbs.
April	64,525,382	48,768,350
March	74,112,092	58,188,360
February	74,901,625	50,286,019
January	78,877,936	53,877,227
December	68,982,896	53,616,413
November	62,180,588	48,752,624

Volume of meat loaves and jellied products made in federally inspected plants during March was 9,399,743 lbs. against 7,333,697 lbs. produced in April, 1939, and 7,962,505 lbs. in March, 1940. This was a decided pick-up from March, when volume declined to the lowest point in 12 months.

MEAT IMPORTS AT NEW YORK

Imports for the period May 9 to May 15, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef	161,000	
—Roast beef in tins	117,000	
Brazil—Canned corned beef	168,000	
—Beef extract in tins	15,000	
Canada—Fresh chilled pork tenderloins	540	
—Fresh frozen ham	42,500	
—Fresh chilled ham	47,942	
—Fresh chilled pork trimmings	3,500	
—Fresh chilled pork cuts	3,000	
—Fresh pork shoulder	1,992	
—Frozen pork ham	3,652	
—Frozen pork bellies	1,604	
—Frozen beef Spencer rolls	5,060	
—Frozen beef shoulder clods	4,890	
—Fresh chilled calf livers	3,000	
—Smoked bacon	2,443	
—Dried bacon	30	
—Pork sausage	40	
Cuba—40 beef carcasses	25,946	
England—Chicken and ham paste in jars	75	
—Turkey and tongue paste in jars	75	

FSCC TO BUY SMOKED PORK

The Federal Surplus Commodities Corp. is offering to buy smoked regular hams, smoked skinned hams, smoked picnic and smoked bacon under its surplus removal program. Offers must be received not later than 11 a.m., EST, May 29. Offers may be submitted quoting deliveries during the period beginning June 17 and ending October 12. Notice of acceptance will be given by telegram on or before June 1.

Purchases will be made subject to the terms and conditions stated in offer of sale, form FSC 1449. Offerers are requested to quote separately on each weight range of smoked pork products, e.g. 12 to 14 lbs., 14 to 16 lbs., etc.

Up to the present the FSCC is reported to have bought about 41,600,000 lbs. of pork for relief under the \$8,000,000 authorization made last December. Purchases have used up about \$2,800,000, leaving approximately \$5,000,000. Total purchases under the program may reach 100,000,000 lbs. There were reports out of Washington this week that the FSCC might buy 60,000,000 lbs. of pork products from current offerings of lard, backs, bellies and smoked pork (see page 31).

CHICAGO PROVISION MARKETS

CASH PRICES

Based on actual carlot trading Thursday,
May 23, 1940

REGULAR HAMS

	Green	*S.P.
8-10	13 1/2 @ 13 1/2	14
10-12	13 1/2 @ 13 1/2	14
12-14	13 1/2	14
14-16	13 1/2	14
10-16 range	13 1/2

BOILING HAMS

	Green	*S.P.
16-18	13 1/2	14
18-20	13 1/2	14
20-22	13 1/2	14
16-20 range	13 1/2
16-22 range	13 1/2

SKINNED HAMS

	Green	*S.P.
10-12	14 1/2	15 1/2
12-14	14 1/2	15 1/2
14-16	14 1/2	15 1/2
16-18	14 1/2	14 1/2
18-20	13 1/2	13 1/2
20-22	12 1/2	12 1/2
22-24	12	12
24-26	11 1/2	12 1/2
25-30	11 1/2 @ 11 1/2	11 1/2
25/up, No. 2's inc.	10 1/2

PICNICS

	Green	*S.P.
4-6	9 1/2 @ 10	10 1/2
6-8	9 1/2 @ 9 1/2	10
8-10	9 @ 9 1/2	9 1/2
10-12	9 @ 9 1/2	9 1/2
12-14	9	9 1/2
8/up, No. 2's inc.	9

Short shank 1/4c over.

BELLIES

	(Square cut seedless)	Green	*D.C.
6-8	9 1/2	9 1/2	10 1/2
8-10	9	9	10
10-12	8 1/2	9 1/2	9 1/2
12-14	8	9	9
14-16	7 1/2	8 1/2	9
16-18	7 1/2	8 1/2	8 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

	8-10	10-12
18-20	8 1/2	9 1/2
20-25	8 1/2	9 1/2

D. S. BELLIES

	Clear	Rib
16-18	5 1/2 n
18-20	5 1/2	5 1/2
20-25	5 1/2	5 1/2
25-30	5 1/2	5 1/2
30-35	5 1/2	5 1/2
35-40	5 1/2	5 1/2
40-50	5 1/2	5 1/2

D. S. FAT BACKS

	4%	5%
6-8	4%	5
8-10	5	5 1/2
10-12	5 1/2	5 1/2
12-14	5 1/2	5 1/2
14-16	5 1/2	5 1/2
16-18	5 1/2	6
18-20	5 1/2	6
20-25	5 1/2	6

OTHER D. S. MEATS

Regular plates	6-8	5 1/2
Clear plates	4-6	4 1/2
D. S. jowl butts	4 @ 4 1/2	4 1/2
S. P. jowls	5	4 1/2
Green square jowls	4 1/2 @ 5	4 1/2 @ 4 1/2
Green rough jowls	4 1/2 @ 4 1/2	4 1/2 @ 4 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, May 18	5.15n	4.75n	5.00n
Monday, May 20	5.32 1/2	4.85	5.00n
Tuesday, May 21	4.77 1/2ax	4.65ax	4.75n
Wednesday, May 22	5.15n	4.90n	4.87 1/2n
Thursday, May 23	5.00n	4.78ax	4.87 1/2n
Friday, May 24	5.17 1/2ax	4.65b	4.87 1/2n

Packers' Wholesale Prices

	Refined lard, tierces, f.o.b. Chgo.	7.00
Kettle rend., tierces, f.o.b. Chgo.	8.00	
Leaf, kettle rend., tierces, f.o.b. Chgo.	8.00	
Neutral, tierces, f.o.b. Chicago	7.75	
Shortening, tierces, c.a.f.	9.75	

Havana, Cuba, Lard Price

Wednesday, May 22, 1940

Pure lard 10c

FUTURE PRICES

SATURDAY, MAY 18, 1940

Open High Low Close

LARD—	May	15.15	5.15	4.97 1/2	5.10b
	July	5.50-40	5.50	5.05	5.22 1/2-40b
	Sept.	5.75-47 1/2	5.75	5.20	5.42 1/2-40b
	Oct.	5.65-57 1/2	5.65	5.25	5.50-52 1/2
	Dec.	5.75-70	5.80	5.50	5.72 1/2ax

Sales: May, 2; July, 104; Sept., 220; Oct., 121;
Dec., 12; total, 468 sales.

Open interest: May, 8; July, 787; Sept., 1,758;
Oct., 683; Dec., 77; total, 3,288 lots.

CLEAR BELLIES—

July	5.60	5.60	5.25	5.27 1/2-25
Sept.	6.45	6.45	6.35	6.35ax

MONDAY, MAY 20, 1940

LARD—

May	5.20	5.20	5.20	5.27 1/2ax
July	5.40	5.50	5.35	5.42 1/2b
Sept.	5.45-50	5.72 1/2	5.45	5.65
Oct.	5.50-60	5.77 1/2	5.55	5.72 1/2b
Dec.	5.92 1/2	5.92 1/2	5.85	5.87 1/2b

Sales: May, 3; July, 23; Sept., 100; Oct., 41;

Dec., 12; total, 179 sales.

Open interest: May, 2; July, 782; Sept., 1,750;

Oct., 660; Dec., 87; total, 3,287 lots.

CLEAR BELLIES—

July	5.50	5.50	5.25	5.25
Sept.	6.25	6.25

TUESDAY, MAY 21, 1940

LARD—

May	4.82 1/2	5.10	4.82 1/2	5.10b
July	4.87 1/2	5.10	4.87 1/2	5.25b
Sept.	5.10	5.47 1/2	5.10	5.45-47 1/2
Oct.	5.20	5.65	5.20	5.55b
Dec.	5.30	5.65	5.30	5.65b

Sales: July, 42; Sept., 132; Oct., 99; Dec., 2;

total, 276 sales.

Open interest: July, 684; Sept., 1,621; Oct., 615;

Dec., 82; total, 3,066 lots.

CLEAR BELLIES—

July	5.25	5.50	5.20	5.50
Sept.	6.20	6.35	6.20	6.35b

THURSDAY, MAY 23, 1940

LARD—

May	5.10	5.15	5.10	5.15ax
July	5.20	5.27 1/2	5.05	5.25ax
Sept.	5.40	5.50	5.25	5.45ax
Oct.	5.47 1/2	5.57 1/2	5.32 1/2	5.55ax
Dec.	5.62 1/2	5.67 1/2	5.50	5.67 1/2b

CLEAR BELLIES—

July	5.35	5.30	5.30	5.30
Sept.	6.35n

FRIDAY, MAY 24, 1940

LARD—

May	5.10	5.15	5.10	5.15ax
July	5.20	5.27 1/2	5.05	5.25ax
Sept.	5.40	5.50	5.25	5.45ax
Oct.	5.47 1/2	5.57 1/2	5.32 1/2	5.55ax
Dec.	5.62 1/2	5.67 1/2	5.50	5.67 1/2b

CLEAR BELLIES—

July	5.35	5.30	5.30	5.30b
Sept.	6.35n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended May 18, 1940, were:

Week	May 18	Previous week</
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MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	18 @ 19
Choice, native, light.....	18 @ 19
Native, common to fair.....	16@ 17½

Western Dressed Beef

Native steers, 600@800 lbs.....	18 @ 19
Native choice yearlings, 440@600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western	City.
No. 1 ribs.....	23 @ 24	22 @ 24
No. 2 ribs.....	20 @ 21	21 @ 22
No. 3 ribs.....	19 @ 20	19 @ 20
No. 1 loins.....	32 @ 36	36 @ 40
No. 2 loins.....	26 @ 32	30 @ 35
No. 3 loins.....	20 @ 24	25 @ 29
No. 1 binds and ribs.....	20 @ 21	21 @ 24
No. 2 binds and ribs.....	18 @ 19	19 @ 21
No. 1 rounds.....	17	17
No. 2 rounds.....	16	16
No. 3 rounds.....	15	15
No. 1 chuck.....	15	15
No. 2 chuck.....	14	14
No. 3 chuck.....	13	13
City dressed bolognas.....	13½ @ 14½	
Rolls, reg. 4@6 lbs. av.	18 @ 20	
Rolls, reg. 6@8 lbs. av.	22 @ 25	
Tenderloins, 4@6 lbs. av.	50 @ 60	
Tenderloins, 5@6 lbs. av.	50 @ 60	
Shoulder clods.....	16 @ 18	

DRESSED VEAL

Good.....	16½ @ 17½
Medium.....	15½ @ 16½
Common.....	15 @ 15½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	21½ @ 22½
Genuine spring lambs, good to medium.....	20½ @ 21
Genuine spring lambs, medium.....	20 @ 20½
Winter lambs, good.....	19 @ 20
Winter lambs, good and medium.....	18½ @ 19
Winter lambs, medium.....	18 @ 18½
Sheep, good.....	16 @ 17
Sheep, medium.....	9 @ 10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$ 9.00 @ 9.50
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	10.00 @ 11.00

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs.....	13 @ 13½
Shoulders, Western, 10@12 lbs. av.....	10 @ 11
Butts, regular, Western.....	12 @ 12½
Hams, Western, fresh, 10@12 lbs. av.....	17 @ 17½
Picnics, Western, fresh, 6@8 lbs. av.....	12 @ 13
Pork trimmings, extra lean.....	15 @ 16
Pork trimmings, regular, 50% lean.....	7 @ 8
Spareribs.....	8 @ 10

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	.35c
Cooked hams, choice, skinless, fatted.....	.37c

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	18 @ 19
Regular hams, 10@12 lbs. av.....	18 @ 19
Regular hams, 12@14 lbs. av.....	17 @ 18
Skinned hams, 10@12 lbs. av.....	18½ @ 19½
Skinned hams, 12@14 lbs. av.....	19 @ 20
Skinned hams, 16@18 lbs. av.....	17 @ 18
Skinned hams, 18@20 lbs. av.....	16½ @ 17½
Picnics, 4@6 lbs. av.....	12½ @ 13½
Picnics, 6@8 lbs. av.....	12 @ 13
City pickled bellies, 8@12 lbs. av.....	14 @ 15
Bacon, boneless, Western.....	16½ @ 17½
Bacon, boneless, city.....	15½ @ 16½
Rolllettes, 8@10 lbs. av.....	16 @ 17
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	23 @ 24

FANCY MEATS

Fresh steer tongues untrimmed.....	16c a pound
Fresh steer tongues, I. C. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	4c each
Mutton kidneys.....	4c each
Livers, beef.....	28c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.00 per cwt.
Breast Fat.....	1.50 per cwt.
Edible Suet.....	2.50 per cwt.
Inedible Suet.....	2.00 per cwt.

GREEN CALFSKINS

5-9 9½-12½ 12½-14 14-18 18 up	
Prime No. 1 veals...22	3.10
Prime No. 2 veals...20	3.40
Buttermilk No. 1...17	2.80
Buttermilk No. 2...16	2.45
Branded grubby...11	1.25
Number 3.....11	1.25
	1.60
	1.65
	1.85

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on May 22, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice ¹ :				
400-500 lbs.	\$16.00 @ 17.00			
500-600 lbs.	16.00 @ 17.00			
600-700 lbs.	16.00 @ 17.00	\$17.00 @ 18.00	17.00 @ 18.00	\$17.00 @ 18.00
700-800 lbs.	16.00 @ 17.00	17.00 @ 18.00	17.00 @ 18.00	17.00 @ 18.00
STEER, Good ¹ :				
400-500 lbs.	14.50 @ 16.00			
500-600 lbs.	14.50 @ 16.00			
600-700 lbs.	14.50 @ 16.00	15.50 @ 17.00	15.50 @ 17.00	16.00 @ 17.00
700-800 lbs.	14.50 @ 16.00	15.50 @ 17.00	15.50 @ 17.00	16.00 @ 17.00
STEER, Commercial ¹ :				
400-600 lbs.	13.50 @ 14.50			
600-700 lbs.	13.50 @ 14.50	14.50 @ 15.50	14.50 @ 15.50	15.00 @ 16.00
STEER, Utility ¹ :				
400-600 lbs.	13.00 @ 13.50	13.50 @ 14.50		

COW (all weights):				
Commercial	12.50 @ 13.50			
Utility	11.50 @ 12.50	13.00 @ 13.50	13.00 @ 14.00	13.00 @ 13.50
Cutter	10.50 @ 11.50	12.00 @ 13.00	12.00 @ 13.00	12.00 @ 13.00
Canner	10.00 @ 10.50			

Fresh Veal and Calf:				
VEAL (all weights) ² :				
Choice	16.00 @ 17.00	15.50 @ 17.00	15.50 @ 17.00	16.00 @ 17.00
Good	14.50 @ 16.00	14.00 @ 15.50	14.00 @ 15.50	15.00 @ 16.00
Medium	13.00 @ 14.50	12.50 @ 14.00	13.00 @ 13.00	13.00 @ 14.00
Common	12.00 @ 13.00	11.50 @ 12.50	12.00 @ 12.00	12.00 @ 13.00
CALF (all weights) ² ³ :				
Choice				
Good				
Medium				
Common				

Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	20.00 @ 22.00	21.00 @ 23.00	21.00 @ 23.00	23.00 @ 24.00
Good	19.00 @ 21.00	20.00 @ 22.00	20.00 @ 22.00	21.00 @ 23.00
Medium	17.00 @ 19.00	18.00 @ 21.00	18.00 @ 21.00	20.00 @ 21.00
Common	16.00 @ 17.00			
LAMB, Choice:				
38 lbs. down.....	18.00 @ 19.00			
39-45 lbs.	17.00 @ 18.00	19.00 @ 20.00		
46-55 lbs.	16.00 @ 17.00	18.00 @ 19.00	18.00 @ 19.00	19.00 @ 20.00

LAMB, Medium:				
All weights.....	14.50 @ 16.50	15.00 @ 17.00	16.00 @ 18.00	16.00 @ 18.00
LAMB, Common:				
All weights.....	13.50 @ 14.50	14.00 @ 16.00	14.00 @ 16.00	
MUTTON (Ewe) 70 lbs. down:				
Good	9.00 @ 10.00	9.00 @ 10.00	8.50 @ 9.50	9.00 @ 10.00
Medium	8.00 @ 9.00	8.00 @ 9.00	7.50 @ 8.50	8.00 @ 9.00
Common	6.50 @ 8.00	6.50 @ 8.00	6.50 @ 7.50	7.00 @ 8.00

Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	13.00 @ 14.00	13.50 @ 14.50	13.00 @ 14.00	14.00 @ 15.00
10-12 lbs.	13.00 @ 14.00	13.50 @ 14.50	13.00 @ 14.00	13.50 @ 15.00
12-15 lbs.	12.50 @ 13.00	13.00 @ 14.50	12.00 @ 13.00	13.00 @ 14.00
16-22 lbs.	11.00 @ 12.00	12.00 @ 13.00	11.00 @ 12.00	12.00 @ 13.00
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.	9.50 @ 10.00		10.00 @ 11.00	10.00 @ 11.00
PICNICS:				
6-8 lbs.	9.50 @ 10.00	11.50 @ 12.50		
BUTTS, Boston Style:				
4-8 lbs.	11.50 @ 12.00		12.00 @ 13.00	12.00 @ 13.00
SPARE RIBS:				
Half sheets.....	8.00 @ 9.00			

TRIMMINGS:				
Regular	5.00 @ 5.50			
Edible				
Inedible				

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

CANADIAN PORK DRIVE

MONTREAL.—Preliminary reports on the campaign to boost domestic consumption of pork products in Saskatchewan indicate a considerable measure of success, J. G. Taggart, Minister of Agriculture of Saskatchewan and chairman of the Canada Bacon Board, announced this week.

CHAIN STORE SALES

Safeway Stores, Inc., reports \$31,194,002 sales for the four weeks ended May 11, an increase of 4.6 per cent from \$29,808,845 a year earlier. Sales totaled \$149,408,342 for the 20 weeks ended May 11, compared with sales volume of \$149,974,782 during the corresponding period in 1939.

Market Collapse Reflected as Tallow and Greases Sag

Lower trend accompanies break in lard and oils—Tallow prices to new lows for current downturn; greases sympathetically easier—By-products nominally lower; trading stagnates.

TALLOW.—The tallow market at New York this week was moderately active and weaker, with prices in new low grounds for the current downturn and off $\frac{1}{4}$ c from the previous week. Sales were estimated at 15 to 18 tanks during the week. Extra for May-June delivery traded at 4 $\frac{1}{4}$ c, and July delivery at 4 $\frac{1}{2}$ c, followed by subsequent sales of nearby material at 4 $\frac{1}{2}$ c delivered. Weakness was the result of the sharp breaks in lard and oils which accompanied collapse of the war bull markets brought about by the German advances. It was noticeable, however, that loose lard at Chicago did not readily follow declines in the futures market, and that comparatively tallow was cheaper than loose lard.

Offerings were not large on the decline in tallow, as it was indicated that further business could have been done at the new low levels. Producers of tallow were encouraged by efforts in Washington to have the government take some action in lifting surplus lard off the market.

At New York, edible was quoted at 4 $\frac{1}{2}$ c nominal; extra, 4 $\frac{1}{2}$ c delivered, and special, 4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c nominal.

Fluctuating rapidly in sympathy with the erratic movements of lard this week, the Chicago tallow market on Thursday showed prices averaging about $\frac{1}{2}$ c below those of a week ago. Irregular trend of the market continues to be influenced by the shifting tides of the European war; demand for the most part remains light and trading spotty. Prime sold at midweek at 4 $\frac{1}{2}$ c, Cincinnati, July; other sales were reported there at 4 $\frac{1}{2}$ c for prompt. Selling late last week at 4 $\frac{1}{2}$ c, Chicago, special tallow sold late this week steady at 4 $\frac{1}{2}$ c, Cincinnati, for prompt. Thursday's tallow quotations at Chicago were:

Edible tallow	4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c
Fancy tallow	4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c
Prime packers	4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c
Special tallow	4 $\frac{1}{2}$ c
No. 1 tallow	4 $\frac{1}{2}$ c

STEARINE.—The market for oleo was quiet and steady at New York and quoted at 5 $\frac{1}{2}$ @6c. Packers showed no disposition to press sales.

At Chicago, the market was steady and unchanged. Prime was quoted at 5 $\frac{1}{2}$ c.

OLEO OIL.—A quiet week, but a steady market featured oleo oils at New York. Offerings were light and firmly held, but consumers were moving slowly. Extra was quoted at 7c; prime,

6 $\frac{1}{2}$ c, and lower grades, 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c.

At Chicago, trade was slow but prices steady. Extra was unchanged at 7c.

GREASE OIL.—Demand was small and routine at New York but prices were steady on limited offerings. No. 1 was quoted at 8c; No. 2, 7 $\frac{1}{2}$ c; extra, 8 $\frac{1}{2}$ c; extra No. 1, 8 $\frac{1}{2}$ c; winter strained, 8 $\frac{1}{2}$ c; prime burning, 9 $\frac{1}{2}$ c, and prime inedible, 8 $\frac{1}{2}$ c.

Grease oil quotations at Chicago were as follows: No. 1, 7 $\frac{1}{2}$ c; No. 2, 7 $\frac{1}{2}$ c; extra, 7 $\frac{1}{2}$ c; extra No. 1, 7 $\frac{1}{2}$ c; extra winter strained, 8c; special No. 1, 7 $\frac{1}{2}$ c; prime burning, 8 $\frac{1}{2}$ c; and prime inedible, 8 $\frac{1}{2}$ c. Acidless tallow oil was 7 $\frac{1}{2}$ c.

(See page 38 for later markets.)

NEATSFOOT OIL.—Demand was limited but prices steady and unchanged. At New York, cold test was quoted at 16 $\frac{1}{2}$ c; extra, 8 $\frac{1}{2}$ c; No. 1, 8c; prime, 8 $\frac{1}{2}$ c, and pure, 12 $\frac{1}{2}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, 16 $\frac{1}{2}$ c; extra, 7 $\frac{1}{2}$ c; No. 1, 7 $\frac{1}{2}$ c; prime, 8c, and pure, 11 $\frac{1}{2}$ c.

GREASES.—Further weakness in competing materials made for additional declines in greases at New York this week. Prices were down at least $\frac{1}{2}$ c. Yellow and house grease traded at 4c and there were unconfirmed reports that the market had been established at the 3 $\frac{1}{2}$ c level. Indications were that only a moderate business passed. Some producers apparently became unsettled by the collapse in other commodities, due to war news, and let go of some stuff; but buyers had difficulty in getting hold of quantities at the lower levels. A sharp break in lard and cottonseed oil resulted in price declines in tallow and in other oils; this had sympathetic influence upon greases. However, a fair business was said to have been put through in greases at the 4c level.

At New York, choice was quoted at 4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c nominal; yellow and house, 3 $\frac{1}{2}$ @4c, and brown, 3 $\frac{1}{2}$ @3 $\frac{1}{2}$ c.

Chicago grease market rose and fell irregularly this week, influenced by activity in surrounding markets, but the trend during the week was downward. On Thursday, grease quotations were irregularly $\frac{1}{2}$ @4c below last week's corresponding prices. There was light scattered trade on Thursday, with a little firmer tone following early lard strength, but the lower close on lard found greases sympathetically softer. Few tanks prime sold Thursday at 4 $\frac{1}{2}$ c, Chicago, prompt; on Monday, prime sold $\frac{1}{2}$ c higher, with 4 $\frac{1}{2}$ c asked. Quotations on Thursday at Chicago:

Choice white grease	4 $\frac{1}{2}$ c
A-white grease	4 $\frac{1}{2}$ @4 $\frac{1}{2}$ c
B-white grease	4 $\frac{1}{2}$ c
Yellow grease, 10-15 f.f.a.	3 $\frac{1}{2}$ @4 $\frac{1}{2}$ c
Yellow grease, 16-20 f.f.a.	3 $\frac{1}{2}$ c
Brown grease	3 $\frac{1}{2}$ c

BY-PRODUCTS MARKETS

Chicago, May 23, 1940.

By-products markets very sluggish and nominally lower in sympathy with surrounding markets. Trading insufficient to establish prices on many items.

Blood

Blood sold early in week basis \$2.75 Chicago. More offered at this figure with no buying interest.

Unit
Ammonia
Unground \$2.65@2.75

Digester Feed Tankage Materials

Market nominally lower in absence of trading.

Unground, 11 to 12% ammonia \$ 2.75
Unground, 6 to 10%, choice quality 3.00@3.25
Liquid stick 1.50

Packinghouse Feeds

Packinghouse feed items dropped from \$2.50 to \$5.00 below last week's quotations.

Carlots, Per ton
60% digester tankage.....\$47.50
50% meat and bone scraps.....47.50
Bone-meal 60.00
Special steam bone-meal.....45.00

Bone Meals (Fertilizer Grades)

Quiet and unchanged market.

Per ton
Steam, ground, 3 & 50.....\$32.00
Steam, ground, 2 & 26.....32.90

Fertilizer Materials

Some trading reported in the 10@11% ground tankage; trend definitely easier.

Per ton
High grd. tankage, ground 10@11% am. \$ 2.40@2.50 & 10c
Bone tankage, ungrd., per ton 20.00@22.00
Hoof meal 2.25@2.35

Dry Rendered Tankage

Cracklings nominally lower. No sales reported.

Per ton
Hard pressed and expeller unground, up to 48% protein (low teat) \$ 67 $\frac{1}{2}$ c
above 48% protein (high teat) 62 $\frac{1}{2}$ c
Soft prsd. pork, ac. grease and quality, ton 40.00@42.50
Soft prsd. beef, ac. grease and quality, ton 35.00@37.50

Gelatine and Glue Stocks

Gelatine and glue stocks quiet at last week's levels.

Per ton
Calf trimmings \$ 20.00
Sinews, pixies 18.00
Cattle jaws, skulls and knuckles 35.00
Hide trimmings 13.00@14.00
Pig skin scraps and trim, per lb., l.c.l. 3 $\frac{1}{2}$ c

Bones and Hoofs

Bones and hoofs reported quiet and unchanged.

Per ton
Round shins, heavy \$55.00@57.50
light 47.50@52.50
Flat shins, heavy 45.00@47.50
light 40.00@42.50
Blades, buttocks, shoulders & thighs 40.00@42.50
Hoofs, white 55.00
House run, unassorted 27.50
Junk bones 22.50@25.00

Animal Hair

No changes reported in this market.

Winter coll dried, per ton \$30.00@35.00
Summer coll dried, per ton 22.50@25.00
Winter processed, black, lb. 6 $\frac{1}{2}$ @7c
Winter processed, gray, lb. 5 $\frac{1}{2}$ @6c
Summer processed, gray, lb. 3 @ 3 $\frac{1}{2}$ c
Cattle switches 2 $\frac{1}{2}$ @3c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, May to June, 1940.	\$28.00
Blood, dried, 16% per unit.	2.75
Underground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.	3.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.	55.00
May shipment.	55.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A. f.o.b. fish factories.	2.50 & 50c
Soda nitrate, per net ton: bulk, May to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports	27.00
in 200-lb. bags.	28.30
in 100-lb. bags.	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.	2.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.	2.75 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. .	\$32.50
Bone meal, raw, 4½% and 50%. In bags, per ton, c.i.f. .	30.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.	8.50

Dry Rendered Tankage

50/55% protein, unground.	85c
60% protein, unground.	85c

EASTERN FERTILIZER MARKETS

New York, May 22, 1940.

Cracklings declined the past week and sales were made at 65c, f.o.b. New York, and some material sold outside New York at 62½c per unit. Very little interest was shown in tankage and buyers views are lower than present asking prices.

South American Blood is offered at \$2.65 per unit. The fertilizer season is about over with only a few small orders coming in at the present time.

Producers at Chesapeake Bay will not sell additional quantities of fish scrap at the present time and the market continues in strong position.

APRIL MARGARINE TAX

Taxes paid on oleomargarine during April, 1940 and 1939, according to the report of the U. S. Bureau of Internal Revenue, were as follows:

	1940	1939
Excise taxes.....	\$67,604.38	\$61,988.19
Special taxes.....	7,812.48	8,815.03
Total	\$75,416.81	\$70,803.22

Quantity of product on which tax was paid during April, 1940, totaled 31,766 lbs. of colored margarine and 25,756,564 lbs. of uncolored; during April, 1939, tax was paid on 27,794 lbs. of colored and on 23,683,516 lbs. of uncolored margarine.

TALLOW FUTURE TRADING

Mon., May 20.—Close: May and July 4.40 nom; no sales.

Tues., May 21.—Close: May and July 4.40 nom; no sales.

Wed., May 22.—Close: all options 4.30 n; no sales.

Thurs., May 23.—Close: all options 4.30 nom; no sales.

Friday, May 24.—Close: All options 4.30 n; no sales.

Oil Futures Share Break in Major Commodity Markets

500 lots sold Tuesday with prices going to new lows—Action of lard a major influence—Proposals for government support awake interest—Coconut and soybean oils weak.

except on declines for oil, accounted for the market's action.

PALM OIL.—Trade was rather quiet at New York, but there was no particular pressure of offerings. Nigre was quoted at 2½@2¾c and Sumatra oil was unquoted.

OLIVE OIL FOOTS.—The market was dull but steady at New York and quoted at 7¼c bulk.

PEANUT OIL.—The market was called 6c nominal at New York. This was believed to be a little too high.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 5¼c bid; Texas, 5½c nominal at common points, and Dallas, 5¾c nominal.

Futures market transactions for the week at New York were:

		—Range—		—Closing—	
	Sales	High	Low	Bid	Asked
June	66	666	640	645	nom
July	63	666	640	649	650
August	65	672	657	654	trad
September	55	674	658	657	trad
October	17	674	658	655	658
November	19	677	664	662	664
December	19	677	664	662	664
January	662	664

Sales 134 contracts.

		SATURDAY, MAY 18, 1940			
	Sales	High	Low	Bid	Asked
June	61	640	619	634	nom
July	61	640	619	634	trad
August	66	646	625	637	nom
September	66	646	625	637	40tr
October	37	646	625	638	644
November	5	644	636	641	649
December	5	644	636	641	649
January	640	648

Sales 169 contracts.

		MONDAY, MAY 20, 1940			
	Sales	High	Low	Bid	Asked
June	61	655	640	645	nom
July	61	640	619	634	trad
August	66	646	625	637	nom
September	58	663	645	660	61tr
October	41	665	650	660	662
November	26	670	664	665	668
December	26	670	664	665	672
January	665	672

Sales 186 contracts.

		TUESDAY, MAY 21, 1940			
	Sales	High	Low	Bid	Asked
June	217	628	587	600	nom
July	217	628	587	600	603
August	203	640	588	603	605
September	64	637	591	606	608
October	54	642	604	608	612
November	22	642	601	612	614

Sales 560 contracts.

		WEDNESDAY, MAY 22, 1940			
	Sales	High	Low	Bid	Asked
June	43	614	603	615	nom
July	43	614	603	615	620
August	59	626	605	620	625
September	15	626	609	623	625
October	18	633	614	630	632
November	1	625	625	632	635

Sales 136 contracts.

		THURSDAY, MAY 23, 1940			
	Sales	High	Low	Bid	Asked
July	90	630	594	594	nom
September	84	634	599	599	bid
October	29	636	600	601	nom
December	12	621	607	607	nom
January	18	622	607	609	bid

(See page 33 for later markets.)

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of May 18, totaled 6,000 lbs.; greases, 72,800 lbs.

FSCC Asks For Offers on Lard, Backs and Bellies

Federal Surplus Commodities Corp. plans to purchase a quantity of lard, fat backs and D. S. bellies under its surplus removal program and has asked for offers from packers.

Lard purchases will be made subject to terms in FSC 1429, except that 2-lb. cartons may be offered as well as 1-lb. packages. The 2-lb. cartons may be quoted under the following terms:

"All lard accepted in 2-lb. packages will be wrapped in wax paper and packaged in new standard commercial pasteboard containers, each containing 2 lbs. net weight of lard. For shipping purposes, 2-lb. packages will be cased 15 to the package in corrugated pasteboard or fiber constructed cases."

Offers of lard must be received by the FSCC not later than 11 a. m., EST, May 28. Acceptance may be given on June 3. Deliveries are to be made during the period beginning June 10 and ending September 28.

Offers of pork products subject to terms in FSC 1450, must be received by the FSCC not later than 11 a.m., EST, May 27. Acceptance may be given on or before June 1. Delivery period will be the same as for lard.

MEAT INSPECTED IN APRIL

Meat and meat food products prepared under federal inspection during April, 1940:

April, 1940
lbm.

Meat placed in cure:	
Beef	7,842,517
Pork	215,849,789
Smoked and/or dried meat:	
Beef	4,212,509
Pork	148,410,658
Bacon, sliced	26,593,341
Sausage:	
Fresh finished	10,975,682
Smoked and/or cooked	49,663,864
Dried or semi-dried	10,135,771
Meat Loaves, head-cheese, chili con carne, jellied products,	9,899,743
Cooked meat:	
Beef	622,402
Pork	17,677,963
Canned meat and meat products:	
Beef	5,056,797
Pork	23,769,917
Sausage	3,648,933
Soup	23,200,744
All other	8,993,991
Lard:	
Rendered	118,815,498
Refined	94,548,450
Oleo stock	9,292,699
Edible tallow	5,535,199
Compound containing animal fat	17,039,754
Oleomargarine containing animal fat	4,018,645
Miscellaneous	1,303,568

GETTING GRAIN IN LARD

A fine grain in lard is desirable. How can a packer get it? "PORK PACKING," tells how. Write to The National Provisioner for information about this latest textbook for the pork packer.



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CHICAGO

HIDES AND SKINS

Market only partially re-established as yet following hide futures collapse of 385@420 points—Light cows sell 2½ @2½c down—Extreme light native steers 2½c off—Branded cows down 2c—Calf, kipskin and other markets at standstill.

Chicago

PACKER HIDES.—The collapse of the hide futures market at the end of last week, in sympathy with the similar action of all other security and commodity futures markets on unfavorable European war news, put a complete stop to trading in the spot market for hides. With further weakness in futures early this week, and the apparent inability of the futures market to hold its gains on wide fluctuations, it became evident that some adjustment would be necessary in prices for spot hides before trading could be resumed, despite the previously good position of packers as to unsold stocks and improving seasonal quality.

At mid-week the market was re-established on extreme light, native steers at 2½c decline; River point light native cows sold at 2½c off from last week; branded cows moved later at 2c down from last packer sales. Total sales so far are about 22,000 hides, confined to the three most popular descriptions. Trading is awaited to re-establish the market on native and branded steers, as well as bulls, and quotations are strictly nominal pending trading.

May native steers are quoted nominally around 10½c and are reported to be available at this price, as against the peak of 13c paid at last mid-week. One packer sold a total of 6,000 Apr.-May and another 900 May extreme light native steers at 12c, or 2½c down; the Association also sold 500 Mays at 12c.

Butt branded steers are quoted nominally around 10½c, or 2c under last trading price, with Colorados at 10c nom. Heavy Texas steers are nominal around 10½c, light Texas steers 9½@10c nom., and extreme light Texas steers around 11c nom.

Heavy native cows are said to be available at 10½c, or 2@2½c down. One packer sold 7,500 and another 2,200 May light native cows, mostly River points, at 11c; the Association sold 2,000 May light cows at 11c also. One packer sold 2,500 Ft. Worth May branded cows at 10½c, being from a light average point.

Native bulls were well sold up earlier at 9½c but talked around 8c nom. at present, with branded bulls a cent less.

Heavy liquidation in all markets, starting on Friday of last week, was reflected in unusual activity and violent fluctuations in the hide futures market. During the short Saturday session 763 lots sold and it was necessary to sus-

pend trading for five minutes at one time to permit traders to clear their books. The market ran into stop-loss orders on the way down, adding to the general weakness caused by liquidation and hedge selling. The open interest in futures shrank from 3,233 lots at the close of business on Wednesday, May 15th, to 2,637 lots at the following Tuesday's close, and this is thought to have placed the market in a more sound position.

There was re-sale trading on a broad scale during the break, with around 200,000 or more hides thought to have gone to tanners as traders bought in their hedges at the decline. April native steers moved on re-sale down to 9c; Colorados moved at 9c for Mar., 9½c for Apr., and later down to 8½c for Apr.; butt brands sold at 9½c for Mar. and 9¾c for Apr. on re-sale. Futures at the low time Tuesday were off 385@420 points from last Thurs. close, and are currently 355@370 under Thurs. close.

OUTSIDE SMALL PACKER HIDES.—Trading is awaited on a scale sufficient to establish the market on outside small packer all-weights. Some quote the market nominally around 9@9½c, possibly 9@10c, selected, for current take-off, depending upon avge. weight, but bids are lacking and offerings are held awaiting bids. Couple cars 49 lb. avge. Ohio section, Mar.-Apr. take-off, were reported at the low time of the futures market at 8½c, selected, for natives, brands ¾c less, but this is generally viewed at present as low.

PACIFIC COAST.—It will take some trading to define prices in the Coast market. The bulk of April production is still unsold and last trading prices of 11c for cows and 10½c for steers, flat, f.o.b. Los Angeles, are meaningless since the stoppage of trading.

FOREIGN WET SALTED HIDES.—Trade has been at a standstill in the South American market on standard steers this week and no news came from that market. Just prior to the severe break in futures at the end of last week, 7,000 Argentine frigorifico standard steers sold to England at 80 pesos, equal to 12½c, or ¾c down from the previous sale; 3,500 Argentine reject steers sold at the same time at 74 pesos or 11½c, being ½c down.

COUNTRY HIDES.—Trading was blocked in the country hide market throughout the week, with no prices quoted and a lack of bids and offerings. Late this week, following the movement of packer light cows at the decline, dealers resumed quotations in a strictly nominal way, although no trading reported as yet. Buyers have ideas down to 7½c, flat, for trimmed all-weights; others quote trimmed hides 8@8½c nom., selected, del'd Chgo. Heavy steers and cows are nominal around 7c, flat. Buff weights quoted around 9c, selected,

trimmed. The edge is expected to be off extremes, with more packer light stock available now, and trimmed extremes are quoted around 11c, selected, nom. Bulls are nominal around 5c, flat; glues around 6@6½c; all-weight branded hides around 7c, flat.

CALFSKINS.—There had been a good demand for calfskins prior to the break in hides and there is no competition of re-sale offerings in this market, so that packers and traders are in doubt as to how the market will open up on calfskins. Two of the larger producers had moved their first half May production; another had sold May River point heavies, obtaining 28c for these just before the break. Last trading in May northern heavy calf 9½/15 lb. was at 28½c, with 29c later bid; lights, under 9½ lb., last actually sold at 22c, with later bid of 23c in market. Some trading is expected shortly to re-define values.

Last actual trading in city calfskins had been at 20½c for 8/10 lb. and 24½c for 10/15 lb., and 21c was bid for the light end as late as last Friday, with 21½c asked; offerings were said to be available later at 20½c for lights and 24c for heavies, but apparently no bids in market as yet.

KIPSKINS.—Packers were sold up earlier to end of April on kipskins, with last trading at 22½c for northern natives, 21@21½c for northern overweights, and 19c for brands. Until May kips are offered, last trading prices are quoted only in a nominal way.

Chicago city kipskins were closely sold up at 19½c before the collapse of hide futures but trading will be necessary to re-establish this market. An offering of over-weights at 18½c early this week attracted no attention from traders.

Packers moved their April regular slunks couple weeks back at \$1.10; no action expected until May offerings are available.

HORSEHIDES.—Trading has not yet been resumed on horsehides and the actual market is somewhat in doubt. Buyers talk in a general way around \$4.25@4.50 top, selected, f.o.b. nearby sections, for city renderers with manes and tails, as against \$5.25@5.30 paid early last week.

SHEEPSKINS.—Some bids around 13½@13½c, del'd Chgo., have been reported for dry pelts, on which sellers had been asking 15c. One packer reported selling a car of shearlings ahead early in the period at the steady prices of \$1.35 for No. 1's, 90c for No. 2's and 45c for No. 3's or clips. Another house reports small lot sales at \$1.30, 80c and 45c. Buyers are bidding \$1.10, 70c and 40c at present for the three grades, and some offerings reported at \$1.30, 80c and 45c respectively. Winter production of pickled skins was sold up; no sales of spring lambs so far this week and market not yet established. There has been no trading reported to indicate values on spring lamb pelts; last reported sale of Californias was at \$1.47½ per cwt. live weight basis.

New York

PACKER HIDES AND CALFSKINS.

—There has been no trading as yet in the New York market on either hides or calfskins to establish values. April native steers were fairly well sold up earlier, and couple cars each of April butt brands and Colorados had moved. This market is expected to follow the action of the Chicago market on both steers and skins when trading is resumed.

NEW YORK HIDE FUTURES

Saturday, May 18.—Close: June 10.06 @10.10; Sept. 10.40 @10.44; Dec. 10.65 @10.70; Mar. 10.93 n; 763 lots; 95 @105 lower.

Monday, May 20.—Close: June 10.48 @10.50; Sept. 10.82; Dec. 11.10; Mar. 11.35 n; 415 lots; 42 @45 higher.

Tuesday, May 21.—Close: June 9.45 n; Sept. 9.83 @9.80 sales; Dec. 10.05 n; Mar. 10.30 n; 639 lots; market was 102-@105 lower.

Wednesday, May 22.—Close: June 9.57; Sept. 9.90 @9.92; Dec. 10.08; Mar. 10.33 n; 513 lots; 3 @12 higher.

Thursday, May 23.—Close: Mar. 10.16 n; June, 9.50; Sept. 9.60; Dec. 9.90 @10.05; 368 lots; 7 @30 lower.

Friday, May 24.—Close: June 9.65 @9.72; Sept. 9.88 @9.90; Dec. 10.15 @10.20; Mar. 10.41 n; 218 sales; 15 @25 higher.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 18, 1940, were 5,715,000 lbs.; previous week 4,551,000 lbs.; same week last year, 4,271,000 lbs.; Jan. 1 to date, 109,416,000 lbs.; same period last year, 99,472,000.

Shipments of hides from Chicago for week ended May 18, 1940, were 4,856,000 lbs.; previous week 4,377,000 lbs.; same week last year 5,129,000 lbs.; Jan. 1 to date, 91,239,000 lbs.; same period last year, 87,675,000 lbs.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 23, 1940: To the United Kingdom, 27,085 quarters; to the Continent, none. A week ago, to the United Kingdom, 64,030 quarters; to the Continent, 95,999 quarters.

MEAT AND LARD EXPORTS

Exports through port of New York during week ended May 23 totaled 305,640 lbs. of lard and 15,200 lbs. of tallow.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were quieter and steadier during the latter part of the week, awaiting Washington developments. War news was dominating factor of the market.

Cottonseed Oil

Cotton oil was quieter and slightly steadier, market awaiting war and lard developments. Southeast and Valley crude were quoted at 5c nominal, Texas, 4 1/2 c nominal.

Quotations on bleachable cottonseed oil at close of market on Friday were: July 6.02 @6.07; Sept. 6.09 @6.12; Oct. 6.12 @6.16; Dec. 6.17 @6.20; Jan. 6.19 @6.23; 90 lots; closing firm.

Tallow

New York extra tallow was quoted at 4 1/2 c lb.

Stearine

Stearine was quoted 5% @6c lb.

Friday's Lard Markets

New York, May 24, 1940.—Prices are for export. Lard, prime western, 5.80 @5.90c, middle western, 5.70 @5.80c; city, 5 1/2 @5 1/4 c; refined continent, 6 1/2 @6 1/4 c; South American, 6 1/4 @6 1/2 c; Brazil kegs, 6 1/2 @6 1/4 c; shortening, 9 1/4 c.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 24, 1940, with comparisons:

PACKER HIDES		
	Week ended May 24	Prev. week
		Cor. week, 1939
Hvy. nat. stra.	@10 1/4 n	12 1/4 @13
Hvy. Tex.		
stra.....	@10 1/4 n	12 1/4 @13
Hvy. butt brnd'd		
stra.....	@10 1/4 n	12 1/4 @13
Hvy. Col.		
stra.....	@10 n	12 @12 1/2
Brd'nd cows		
stra.....	@10 1/4 n	12 1/4 @13
Hvy. nat.		
cows.....	@10 1/4 n	12 1/4 @12 1/2
Lt. nat. cows		
stra.....	@11	13 @13 1/4
Nat. bulls.....	@8 n	9 @9 1/2
Brd'nd bulls		
stra.....	@7 n	8 @8 1/2
Calfskins		
.....22	@28 1/4 n	23 @29 b
Kips, nat.		
.....	@22 1/4 n	22 1/4 14 @15 n
Kips, ov-wt.		
.....	@21 1/4 n	21 1/4 13 @14 n
Kips, brnd'd		
.....	@19 n	19 @14 1/2
Slunks, reg.		
.....	@11.10	11.10 @12 1/4
Slunks, hrs.		
.....	@55 n	55 @60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts....	9 @10 n	12 @12 1/2	9 1/2 @10
Branded.....	8 1/2 @9 n	11 1/2 @12	9 @9 1/2
Nat. bulls....	7 @7 1/2 n	8 @8 1/2	6 1/2 @7
Brd'nd bulls			
.....6 @6 1/2 n	7 1/2 @8 1/2	6 1/2 @6 1/2	
Calfskins			
.....20 1/2 @24 n	20 1/2 @24 1/2	18 1/2 @17 1/2	
Kips.....	@19 1/4 n	19 1/4 13 @13 1/2	
Slunks, reg....	@1.00 n	95 @1.00	70 @75 n
Slunks, hrs....	@50 n	50 @50	30 @35 n

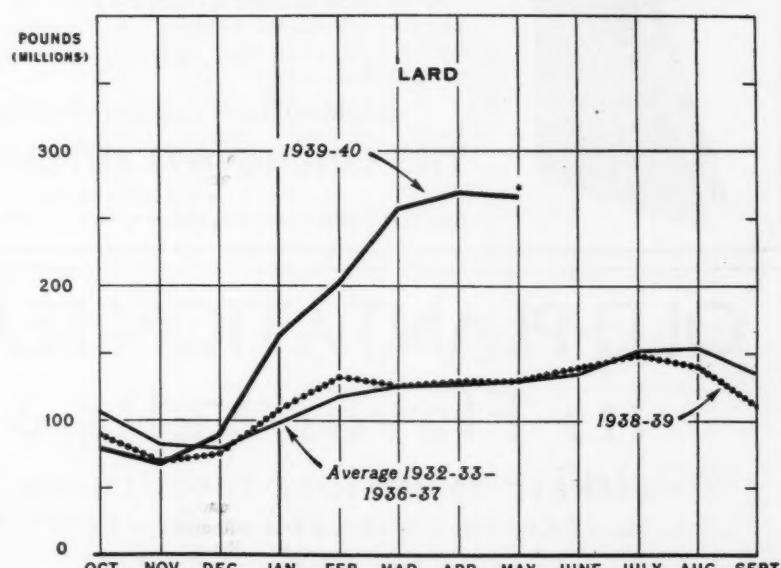
COUNTRY HIDES

Hvy. steers....	@7 n	@9 1/4 n	7 @7 1/2
Hvy. cows....	@7 n	@9 1/4 n	7 @7 1/2
Buffs.....	@9 n	11 1/4 @11 1/2	8 1/2 @9
Extremes....	@11 n	14 1/4 x	10 @11
Bulls.....	@5 n	6 %	6 1/2 @5 1/2
Calfskins			
.....@15 n	@16 1/2	11 1/2 @12 1/2	
Kipsakins....	@14 n	16 1/2	10 1/2 @11
Horsehides ..	4.00 @5.00	4.80 @5.80	3.00 @3.75

SHEEPSKINS

Pkr. shearlegs..	1.10 @1.35	1.30 @1.35	70 @75
Dry pelts....	13 1/2 @14 1/4 n	15 1/2 @17 n	14 @14 1/2

STORAGE HOLDINGS OF LARD ON FIRST OF EACH MONTH, AVERAGE FOR 1932-37 SHOWN WITH YEARS 1938-39 AND 1939-40.



Note the sharp rise in lard storage stocks from less than 100 million lbs. on December 1 to a record height on April 1. Chart by U. S. Bureau of Agricultural Economics. *Preliminary report for May 1, 1940.

CHICAGO HIDE FUTURES

Futures inactive, no open interest.

Personalities and Events

(Continued from page 21.)

in selling for the Morrell organization since becoming associated with the firm in 1933.

Thomas E. Hennessey, manager of the Lowell, Mass., branch of Swift & Company, and members of his staff played host to more than 3,000 visitors at a fiftieth anniversary open house program on May 14. Among Swift men on hand from the Boston office were Harley Smith, George Smith, M. B. White, R. V. McDaughall, Seth Swift and H. L. Hovey.

A certificate to conduct business under the firm name of San Bernardino Provision Co., San Bernardino, Calif., has been issued to Vito Daluiso.

Owen C. Webster of the cut and kill department of John Morrell & Co. at the Ottumwa, Ia., plant, has completed 25 years of continuous service with the company and is eligible for the silver award button of the Institute of American Meat Packers.

Lawrence W. Baff and Daniel Pearlstein, principals of the Lardan Packing Co., Inc., Ozone Park, N. Y., manufacturers of dog and cat foods, have formed a co-partnership known as Lardan Packing Co., having acquired all assets of the corporation and undertaken payment of its obligations.

Miss Dorothy Busuino, a comptometer operator at the New York plant of Wilson & Co., was a contestant in a "pretty girl" photographic contest held

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
407 S. Dearborn St., Chicago, Ill.

Please send reprints on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

Enclosed find 30c stamp.

CASING IMPORTS AND EXPORTS

Foreign trade in casings during March is reported as follows by the U. S. Department of Commerce.

IMPORTS		
	Sheep, lamb and goat, lbs.	Other, lbs.
Australia	224,771	1,000
Canada	5,605	167,394
Turkey	19,519
New Zealand	143,847
Iran	17,769
Argentina	74,301	970,754
Iraq	16,905
Uruguay	31,156	68,488
Brazil	5,187	7,290
Chile	662
British India	28,422
Uruguay	16,518	31,280
Morocco	23,278
Algeria	1,400
United Kingdom	55,004
Egypt	4,285
Syria	8,114
Other Asia	1,001
France	1,589
Palestine	2,084
Peru	1,980	89
Other	275
Total	627,934	1,302,976
Value	\$601,264	\$108,111

EXPORTS		
	Hog, lbs.	Beef, lbs.	Other, lbs.
United Kingdom	688,912	46,385	8,000
Australia	143,283	10,453	22,784
Italy	2,590	26,710	3,391
New Zealand	15,656	3,030
Un. of S. Africa	20,913
.....	17,800
Netherlands	68,157	1,350
Belgium	33,681	19,705	1,945
Switzerland	30,500	47,427
Canada	171	6,842	50,185
Cuba	520	12,446	914
France	9,480
Dominican Republic	1,076	3,180	450
Mozambique	959	280	1,065
Total	1,015,898	190,980	93,444
Value	\$587,146	\$30,378	\$7,749

Watch Classified page for good men.

"BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

Another "Boss" that gives Best Of Satisfactory Service

THE CINCINNATI BUTCHER'S SUPPLY CO.

General Office: 2145 Central Parkway

Factory: 1972-2008 Central Ave., Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, Ill.

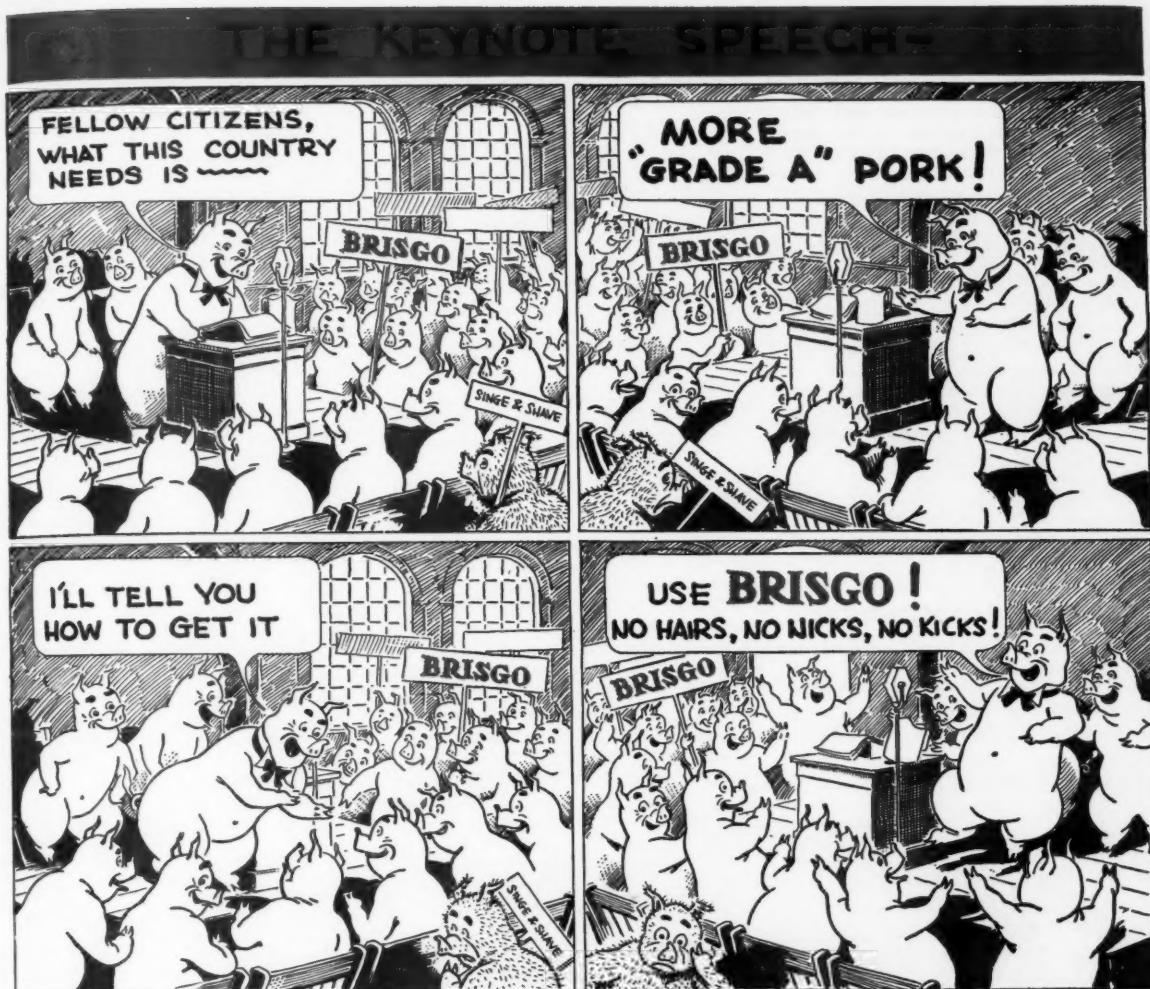


OLD PLANTATION SEASONINGS Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED
IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.



BRISGO*

+ REG. U.S. PAT. OFFICE BY HERCULES POWDER COMPANY.

THE MONEY-SAVING, MODERN METHOD OF DEHAIRING HOGS,
WILL WIN MORE PROFITS FOR HOG PACKERS
WHETHER THE MARKET IS UP OR DOWN!



NAVAL STORES DEPARTMENT

HERCULES POWDER COMPANY
INCORPORATED
WILMINGTON, DELAWARE

BRANCH OFFICES . . . CHICAGO . . . NEW YORK . . .
ST. LOUIS . . . SALT LAKE CITY . . . SAN FRANCISCO

HERCULES POWDER COMPANY
INCORPORATED
910 Market Street, Wilmington, Delaware.

PLEASE SEND INFORMATION ABOUT **BRISGO**

Name _____

Company _____

Street _____

City _____ State _____

MM 25

Stop Those Fires!

(Continued from page 15.)

stored in an approved oil house, a fire-proof room or fireproof cabinets. Containers for these liquids should be clearly labeled as to contents, and tools subject to sparking should not be operated near them. Clean waste should be kept in metal or metal lined bins. Rubber should be burned under boiler or in a suitable enclosure.

The packer whose plant is roofed with wood shingles will do well to replace them with a fire-resistant material. If possible, he should separate large areas of the plant into divisions by means of suitable fire doors, and should enclose elevator shafts and other openings of this nature whenever possible. Grass and weeds about the plant should be kept closely trimmed during summer and fall. Birds' nests in eaves, gutter spouts, etc., especially in buildings of frame construction, are potential fire hazards, and should be removed.

MEAT'S VALUE RECOGNIZED

Extra meat rations have been authorized for diabetic patients by the British Ministry of Food, according to official information received from London by the Institute of American Meat Packers.

Diabetic patients may obtain, in ex-

change for their sugar ration, an additional allowance of meat to the value of 1s 10d for holders of adult ration books and 11d per week for children under six. Application for the extra allowance must be accompanied by a medical certificate.

It has also been announced that sausages, sausage meat, meat pastes, meat puddings, etc., whatever the meat content, may now be sold free of the ration. The term "meat" as used in England means beef. Medical authorities advise it is highly important that the protein requirements be fully met, but not exceeded in the scientifically controlled diabetic diet. Lean meat is one of the best known sources of protein.

FLASHES ON SUPPLIERS

INTERNATIONAL HARVESTER CO.—Retirement of Charles R. Morrison, vice president of International Harvester Co. in charge of domestic and Canadian sales, has been announced. He is being succeeded by J. L. McCaffrey, who has spent his entire business career in the sales department of the Harvester Co. For the past several years he has been director of domestic and Canadian sales.

POMONA PUMP CO.—With establishment of an executive Eastern office in New York City, the Pomona Pump Co. announces the election of C. L. Bar-

rett, formerly general sales manager, as vice president in charge of sales, and appointment of W. D. Turnbull as general sales manager in charge of the New York office. Prior to joining the Pomona organization, Mr. Turnbull was associated with the Westinghouse Electric and Mfg. Co. for 17 years. With Mr. Turnbull in the New York office will be Svend A. Canariis, nationally known water works engineer, G. H. Lambert, Eastern district manager, Dan M. Wallace, national accounts and George H. Shetlin, export sales.

E. I. du PONT de NEMOURS & CO.—Retirement of Pierre S. du Pont, as chairman of the board, after nearly 50 years of service with the company, has been announced. Lammot du Pont resigned as president to become chairman of the board. Walter S. Carpenter, Jr., was elected to succeed him as president. Irene du Pont, a former president, resigned as vice chairman of the board of directors. He, as well as Pierre S. du Pont, will continue as members of the board and of the finance committee.

Other important changes included election of vice president Angus R. Echols as chairman of the finance committee, and J. B. Eliason, treasurer, as a vice president and a member of the board of directors.

H. P. SMITH PAPER CO.—Removal of general offices and all manufacturing operations of the H. P. Smith Paper Co. to its new factory at 5001 W. 66th St., Chicago, has been announced by C. Carr Sherman, president. The new telephone is PORTsmouth 8000.

CANNED MEAT PROMOTION

Consumer cash prizes totaling \$6,600 and dealer prizes of \$1,150 will be offered by Libby, McNeill & Libby, Chicago, in connection with a nation-wide "best words" contest opening June 10, to be built around the company's corned beef hash.

First prize of \$5,000 will be awarded to the consumer submitting the ten best descriptive words regarding the product. Words must begin with the successive letters in "Libby's Hash," which are printed vertically on contest entry blanks.

Entries must be accompanied by a label from the hash and another label from any Libby canned meat product. The 103 dealer awards will be given to dealers whose customers share the prize money. Promoted by means of appropriate store helps and newspaper and magazine publicity, the contest is expected to step up sales of all Libby canned meats.

LIVER PRODUCTS

In Volume 3 of THE NATIONAL PROVISIONER's packers' encyclopedia, "Sausage and Meat Specialties," tested and proved formulas for the manufacture of liver products are presented.

A circular advertisement for Powers automatic temperature and humidity control. The center features a large circle containing a grid pattern, with the word "POWERS" printed below it. Surrounding this central circle are various smaller illustrations of industrial equipment, including valves, gauges, and piping. The text "AUTOMATIC TEMPERATURE AND HUMIDITY CONTROL" is prominently displayed in the center, with the subtitle "for Every Purpose in the Meat Packing Industry" underneath. Below this, a paragraph describes the service: "When you want accurate and dependable control for any process—steam heated hot water heaters—heating or air conditioning system—call in a Powers engineer. With 49 years of experience and offices in 47 cities we are well qualified to help you. Telephone or write our nearest office. See your telephone directory." At the bottom, the company name "THE POWERS REGULATOR CO." is followed by the address "2725 Greenview Ave., Chicago, Ill."

POWERS
45 YEARS OF TEMPERATURE AND
★ HUMIDITY CONTROL ★



UNITED'S
B.B.
BLOCK BAKED
CORKBOARD

all alike.. because
**PRECISION
CONTROLLED**

UNITED'S B.B. (Block Baked) Corkboard is made with a scientific accuracy that assures absolute uniformity. From automatically controlled equipment come thousands of sheets . . . all precision—baked by a patented process of combined internal and external heating. Each sheet possesses the same, high insulating value with greater structural strength and flexibility.

UNITED CORK COMPANIES KEARNY, NEW JERSEY

Manufacturers and Erectors of Cork Insulation
SALES OFFICES AND WAREHOUSES

Albany, N. Y.
Baltimore, Md.
Boston, Mass.
Buffalo, N. Y.
Chicago, Ill.

Cincinnati, Ohio
Cleveland, Ohio
Hartford, Conn.
Indianapolis, Ind.
Los Angeles, Calif.

Milwaukee, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

PACKER-APPROVED! The New BLISS Wire-Lock Seal Box

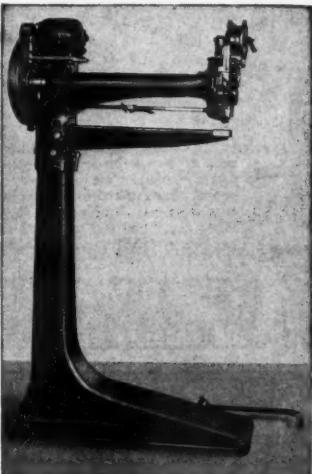


The Box you can seal, open for inspection, and re-seal without the slightest damage to the box!

Wire stitches with arched crown attached to top panel and body of the box provide means for locking the cover with wire or strips of metal which may be sealed with lead seals. Such seals are readily broken without damage to the box, and after inspection or repacking, new seals may be applied.

This box, now manufactured by leading Container Companies, is available to the Packing Industry for use in shipping all types of meat products.

The BLISS Wire-Lock Seal Box is delivered in three pieces for speedy assembling on the BLISS Box Stitcher. Arched stitches for locking are formed and attached in single operation with the BLISS Box Stitcher equipped with special driver. Write for further details.



DEXTER FOLDER CO.

330 W. 42nd St., New York

Bliss, Latham and Boston Wire Stitching Machinery for All Types of Fibre Containers

CHICAGO
117 W. Harrison St.

PHILADELPHIA
5th and Chestnut Sts.

BOSTON
185 Summer St.

CINCINNATI
Roy C. Kern
3441 St. Johns Place

SAN FRANCISCO
LOS ANGELES
SEATTLE
Harry W. Brintnell Co.

DALLAS
J. F. Carter
5241 Benita Ave.

Help for Bacon

(Continued from page 13.)

One packer, for example, in addition to advertising, telephoned all hotels, restaurants and clubs in his territory and pointed out to chefs and stewards the relative cheapness of sliced bacon in comparison with sweetbreads, calf liver and other specialties, cuts and products with which bacon is served.

In serving bacon with other meats it is customary to limit the amount to one or two very thin slices. Increasing the bacon portion, and reducing the size of the serving of other meats, gives the food purveyor an opportunity to increase the profit on each serving and to give customers a more tasty and satisfying dish.

Pass on the Suggestion

Apparently the idea had not occurred to most of the chefs and stewards and was well received. A later check-up revealed it was being followed in practically all instances.

This is a constructive suggestion which each packer selling sliced bacon can easily pass on to all eating places by letter or personal contact. The increase in bacon consumption obtained by any one packer could be worth while, although it might be unimportant in its effect on the general bacon situation. The total increase in bacon consumption obtained by concerted action by many packers using these methods would be important, however, as a

means of reducing stocks, and improving prices.

The matter of slice thickness is receiving attention in some quarters and packers are carrying on experiments to determine consumer reaction to various thicknesses of slices. (See description of the new Wilson & Co. bacon package in THE NATIONAL PROVISIONER, May 11.)

Several Thicknesses?

The opinion prevails among a number of packers, as a result of these tests, that the very thin slices usually prepared for general consumer use are unnecessary; in fact it seems to be true that most consumers, particularly men, prefer thicker slices.

There are some who will continue to want bacon thin and crisp. It is possible, therefore, that it may be advantageous to offer consumers a choice of slice thickness. Inasmuch as the average consumer is quite likely to eat two or three slices of bacon, regardless of their thickness, with his breakfast eggs, it can readily be seen that any increase in the average thickness of bacon slices would be a factor of considerable importance in increasing per capita bacon consumption.

Consumption of inspected sliced bacon during the six months from October, 1939 to March, 1940, inclusive, by the 130,000,000 people of the United States was 139,882,797 lbs. This is equivalent to a per capita consumption for the period of approximately 1.07 lbs. or .178 lb. per month.

Consumption appears insignificant when reduced to this basis. It isn't, of course, but a monthly per capita consumption of this amount should be increased and it can be if packers will give bacon the merchandising attention which ordinary good business practice seems to demand.

Packers will govern their merchandising policies by the demands of their business. However, in deciding these policies they should not overlook the fact that their interests extend far beyond their territories.

Surplus (stocks) largely governs prices. The bellies in the freezers in Chicago influence prices of sliced bacon in Asheville, N. C. Stocks of bacon and bellies in New York and at other points determine, in large measure, the price at which sliced bacon can be sold in Minneapolis, Minn.

The packer who increases per capita consumption of sliced bacon in Omaha, Neb., not only improves his own situation but also that of every packer.

Consumption, price and profit problems have arisen in the past. They will arise in the future. They affect every packer and frequently are more serious than they need be because the packer fails to appreciate their character and significance. These problems frequently persist for considerable periods and cause unnecessary losses because individual action to correct the situation has been withheld on the ground that it can be of no benefit.

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from one job to another. Viking is equipped to deliver standard models immediately, and special pumps, with special metals, mountings and drive arrangements can be furnished in a hurry. Let us know your pumping problem . . . we'll let you know the answer . . . write the Viking Pump Company, Cedar Falls, Iowa.



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You can slice and shingle right onto the conveyor or stack slices on trays, without re-setting machine or handling food or slices from start to finish. Plugs in any electric socket. Equipped with $\frac{1}{4}$ H. P. motor.

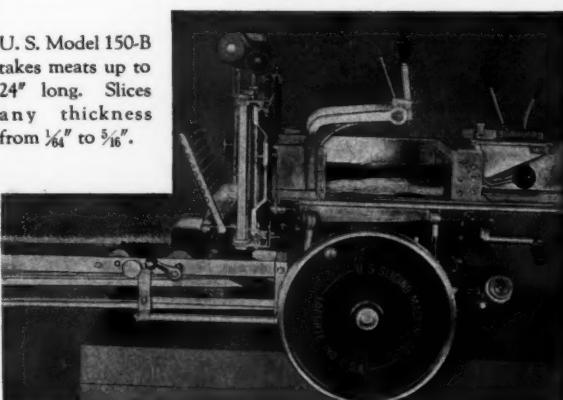
Literature with complete details on request

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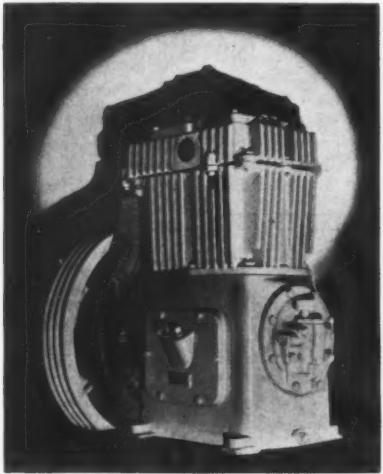
U. S. Model 150-B takes meats up to 24" long. Slices any thickness from $\frac{1}{64}$ " to $\frac{5}{16}$ ".



NEW EQUIPMENT and Supplies

HEAVY DUTY COMPRESSORS

Two models of pressure lubricated air compressors, designed for heavy duty commercial work, have been placed on the market by the Quincy Compressor Co., Quincy, Ill. Model 244 is a duplex



cylinder, single stage machine with a piston displacement of 45.7 cu. ft. per minute. Model 340 is a two-stage compressor having a maximum displacement of 40 cu. ft. per minute.

Lubrication is furnished by a gear type pump which supplies oil under pressure to the connecting rod bearings and piston pins. Oil pump is mounted on end of crankshaft, which is of special 1,045 S. A. E. heat treated steel. Main bearings are Timkens, lubricated by a splash system functioning separately.

Other features include unbreakable ring type valves of special valve steel. Each valve can be removed for inspection without disturbing the others. Cool operation is assured by deep vertical fins on the cylinders, which increase the radiation area 12½ per cent and over which air is directed by a combination fan and flywheel.

Two-stage model has a large copper finned intercooler to assure maximum temperature drop between low and high pressure cylinders.

NEW VISKING CASING

A new casing for bone-in hams, which has been designed to create many selling advantages for packers and retailers, is announced by the Visking Corp.

Of considerable importance to the dealer, the casing permits 100 per cent display of the ham and, at the same time, the imprinted label is conspicuous on

the product, it is claimed. The new Visking-packaged ham has also proved to be much easier to handle and may be displayed, cut, sliced or sold as a whole or half ham, without inconvenience or destruction of the casing, Visking publicity says.

A third advantage claimed is the protection given to the product by the skin-tight casing. The ham is protected against damage from exposure, and cooler shrink is reduced to a minimum. Permanent identification is also cited as an important feature of this casing, as the package carries the brand name into the kitchen, regardless of whether the product is sold sliced or as a whole or half ham.

FLASHES ON SUPPLIERS

YALE & TOWNE MFG. CO.—Yale & Towne Manufacturing Co. announces the promotion of S. W. Gibb to the position of general sales manager of the Philadelphia division on April 16. Mr. Gibb succeeds James C. Morgan, who became general manager of the Philadelphia office. Joining the company in 1920 as district sales manager, Mr. Gibb worked from the Pittsburgh office until 1929, when he was made Pacific Coast sales manager. For the past nine years, he has been assistant general sales manager at Philadelphia.

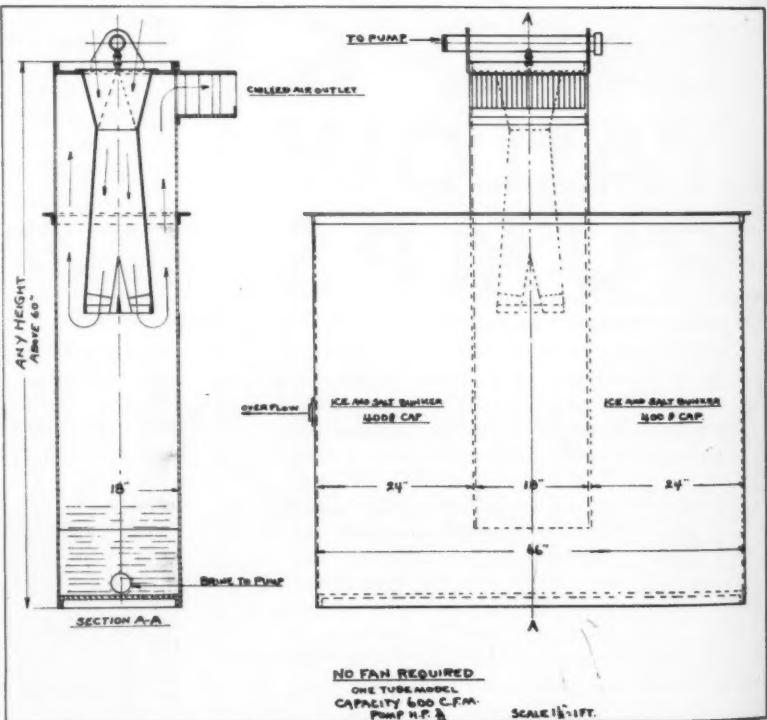
ISO-THERMIC TRUCK UNIT

A brine-spray truck refrigerating unit, which employs water ice as the cooling medium, is shown in the accompanying drawings. The one-tube model illustrated has a capacity of 600 c.f.m. Its ice and salt bunker holds a 400-lb. charge.

The air flow is induced by nozzles which spray downward into Venturi tubes located in the casing. The ice and salt charge is loaded into the bunker and the chilled brine is pumped through the nozzle by a small centrifugal pump. The brine impinges on a vane cone at the bottom of the tube and is broken up into a fine spray which effects rapid heat transfer.

The jet action of the brine is said to induce a powerful flow of air through the outlet and no fan is required. Brine circulating pump is driven by a small gasoline engine installed on a bracket on the outside of the truck body and belted to the pump pulley.

These cooling units are constructed in any size required, but the one-tube design is reported to have sufficient capacity for adequate cooling of most meat distribution trucks. The apparatus is 18 in. deep and occupies little payload space. The Iso-Thermic unit is manufactured by the Faraday Engineering Co., 56 Clearway st., Back Bay, Boston, Mass.



New Trade Literature

All-Service Separators (NL 763).—New eight-page illustrated bulletin on baffle type moisture and oil separators for use in vertical or horizontal steam, gas and air lines. Bulletin contains cross-section photographs and line drawings of three popular types of separators built for use on lines ranging from $\frac{1}{2}$ in. to 30 in. Complete design, dimension, and constructional data are given with list prices. Information on proper drainage, gauge fittings, and auxiliary equipment is also presented.—Cochrane Corp.

Air-Operated Controllers (NL 764).—Modern air-control instruments and their applications are discussed. Special emphasis is given to the principle of operation in air-control. Various models for the control of temperature, pressure, flow, liquid level, draft, humidity and pH value are illustrated and described, accompanied by isometric drawings explaining three basic types of control available.—Bristol Co.

Portable Marine Boiler (NL 776).—New four-page folder describes five junior-size portable boilers, ranging from 9.9 to 30 h.p. Folder states they can be fired with coal, oil or gas, require no foundation settings and are mounted on wood skids. Folder contains photographs and cross section drawings.—Kewanee Boiler Corp.

Type K Potentiometers (NL 766).—New illustrated catalog describes and lists the two type K Potentiometers. Galvanometers and other accessories for use with these instruments are also described. An added feature is the picture and description of the thermionic amplifier which adapts potentiometers to measurements in high-resistance circuits, such as those for pH measurements using the glass electrode.—Leeds & Northrup Co.

Material Handling Equipment (NL 767).—Illustrated in two colors, this 56-page anniversary catalog contains about 300 illustrations, diagrams, and photographs of machines, important operating and structural features, and equipment in action. Many types of lift trucks, floor trucks, portable elevators, cranes, storage racks, skid platforms, and equipment for specific purposes are described and pictured. Specification tables for lift and floor trucks are included. Lewis-Shepard Sales Corp.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(5-25-40)

Editor THE NATIONAL PROVISIONER:
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SAUSAGE SMOKING TEST

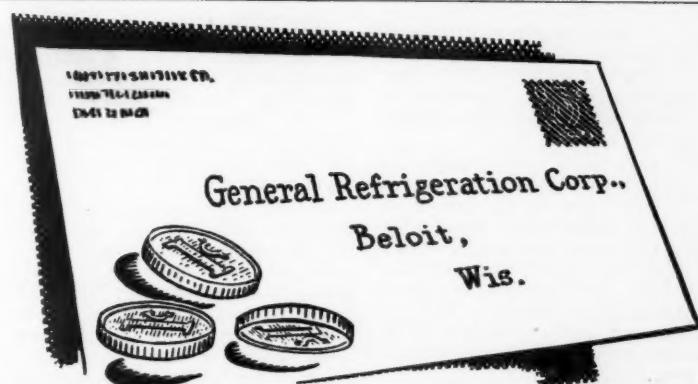
A new test on Portuguese sausage was recently made by Brand Bros., Inc., New York City, in one of the firm's insulated steel, gas-fired, revolving track smokehouses. The test was made with 83 lbs. of Portuguese chourico, which was thoroughly dried at the end of one hour.

A wood fire, containing approximately 10 lbs. of wood, was used in the beginning with a low gas fire. At the end of the first hour, more wood was added to raise the temperature. The product had been thoroughly smoked at the beginning of the second hour and the gas was turned off. The sausage was allowed to remain in the house for

an additional 30 minutes for second smoking.

At the end of this 2½-hour smoke, the chourico was tested for inside temperature, which was found to be 142 degs. F. When taken from the smokehouse, the net weight of the sausage was found to be 75 lbs., showing a shrinkage of 8 lbs., or less than 10 per cent.

The smokehouses are built in two sizes for use of Portuguese sausage manufacturers. The capacity of one is 375 lbs. of chourico or 450 lbs. of linguiça. The larger size will handle either 600 lbs. of chourico or 700 lbs. of linguiça. These are self-contained units suitable for all smoking purposes.



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GENERAL REFRIGERATION CORP., Dept. NP-52, Beloit, Wis.



LIVESTOCK MARKETS

Weekly Review

Hog Runs May Taper Off During Summer

HOG supplies have decreased considerably during the past three months, but they continue much larger than a year earlier and moderately larger than in the pre-drought, 1930 to 1934, period. Federally inspected slaughter of hogs during April totaled 3,610,000 head, compared with 4 million head in March, 4,300,000 in February and 5,400,000 in January. Federally inspected slaughter in April, 1939, totaled only 2,900,000 head.

In the reports on cattle, hogs and sheep available for slaughter during the coming months, the U. S. Bureau of Agricultural Economics says that slaughter supplies of hogs will continue much larger than a year earlier during the remainder of the current hog marketing year, May-September, but the increase over a year earlier may be a little less than in the first seven months of the year.

The effect of larger marketings upon hog prices will be partly offset by a somewhat stronger consumer demand for meats this summer than last. An increase in marketings from April levels is expected during May and June, but this will be followed by some decrease in the late summer.

Decrease Next Winter

Although the 1940 spring pig crop is expected to be somewhat smaller than in 1939, this decrease may not be reflected in smaller hog marketings until next winter and spring. If the hog-corn price ratio continues unfavorable for hog feeding, a relatively large proportion of the spring pig crop may be marketed in the late summer and fall.

Prices of hogs rose sharply during April, and prices of cattle and lambs

strengthened a little. The rise in hog prices apparently was due chiefly to a reduction in hog marketings. Prices of cattle and lambs in early May were about the same as those of a year earlier, but hog prices were about \$1 per 100 lbs. lower than in May, 1939.

Total slaughter supplies of cattle in 1940 are not expected to be greatly different from those of 1939. Marketings of fed cattle during the remainder of 1940 will continue larger than a year earlier and marketings of other cattle (mostly breeding stock) will be smaller. Slaughter supplies of well-finished, long-fed cattle have been relatively small during the past few months, but they will increase seasonally during the early summer.

In most years, prices of the better grades of slaughter cattle decline during the winter and spring. So far this year prices of such cattle have held steady to slightly higher, but with relatively large marketings of fed cattle in prospect during the next few months some weakness may develop in the prices of the better grades of slaughter cattle in the early summer.

Total marketings of sheep and lambs in May and June are expected to be larger than a year earlier, with increases in both early lambs and grass fat yearlings. Weather and feed conditions in April were exceptionally favorable over nearly all of the early lambing areas of the far western states. Shipments of California lambs in May will be materially larger than those of last year, but with fewer feeder lambs.

In early lambing areas of the southeastern states and the Corn Belt, the spring continued late, but recent rains indicated good pastures in May and June. The condition of lambs in these two areas on May 1 was below average, and the proportion of early lambs marketed before July 1 will be smaller than usual.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., May 23, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog trading was quite slow most of the week with demand very uneven and prices on Thursday, compared with last week's close, steady to 30c lower.

Hogs, good to choice

160-180 lb.	\$4.85 @ 5.30
180-240 lb.	5.15 @ 5.55
240-270 lb.	5.15 @ 5.40
270-300 lb.	5.05 @ 5.30
300-330 lb.	4.90 @ 5.15
330-360 lb.	4.80 @ 5.05

Sows

330 lbs. down	4.50 @ 4.75
330-400 lb.	4.30 @ 4.80
400-500 lb.	4.15 @ 4.45

Receipts of hogs at Corn Belt markets for week which ended with May 23, 1940:

	This week	Last week
Friday, May 17	15,200	27,500
Saturday, May 18	32,800	15,700
Monday, May 20	48,800	29,800
Tuesday, May 21	12,500	23,400
Wednesday, May 22	18,600	41,400
Thursday, May 23	16,900	26,200

RECEIPTS AT CHIEF CENTERS

Receipts for week ended May 18:

At 20 markets:	Cattle	Hogs	Sheep
Week ended May 18	168,000	371,000	256,000
Previous week	158,000	404,000	284,000
1939	175,000	353,000	232,000
1938	195,000	310,000	336,000
1937	194,000	229,000	384,000

At 11 markets:

	Hogs
Week ended May 18	329,000
Previous week	353,000
1939	397,000
1938	352,000
1937	166,000
1936	214,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended May 18	121,000	264,000	150,000
Previous week	110,000	298,000	159,000
1939	122,000	239,000	148,000
1938	134,000	195,000	179,000
1937	120,000	123,000	232,000
1936	123,000	176,000	133,000

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WEEKLY INSPECTED KILL

Number of animals processed in 27 selected centers for week ended May 17, with comparisons:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	9,033	17,123	47,953	51,777
Phil. & Balt.	3,304	1,427	29,578	1,700
Ohio-Indiana				
Gardner	8,295	4,510	49,408	6,206
Chicago	25,735	8,147	79,903	36,358
St. Louis Area ²	8,884	5,537	50,144	12,452
Kansas City	8,447	4,576	43,328	22,690
Southwest Group ³	10,291	4,305	39,172	53,107
Omaha	12,507	1,039	34,859	22,352
Sioux City	7,607	162	23,975	10,417
St. Paul-Wisc. Group	20,758	24,700	84,499	6,103
Interior Iowa & So. Minn.	15,224	5,119	136,938	37,965
Total	130,085	79,735	628,757	261,127
Total prev. week	125,245	80,853	680,164	281,043
Total last year	137,018	81,535	557,870	254,955

¹ Includes New York City, Newark, and Jersey City. ² Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³ Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁴ Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵ Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. ⁶ Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under Federal Inspection that year.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 23, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service.

	CHICAGO NAT. STK. YDS.	OMAHA KANS. CITY	ST. PAUL
BARROWS AND GILTS:			
Good-choice:			
120-140 lbs.	\$ 4.50@ 5.00	\$ 4.00@ 4.50	\$ 4.25@ 4.85
140-160 lbs.	4.75@ 5.40	4.50@ 5.00	4.85@ 5.35
160-180 lbs.	5.15@ 5.65	5.00@ 5.70	5.10@ 5.40
180-200 lbs.	5.50@ 5.80	5.65@ 5.75	5.35@ 5.50
200-220 lbs.	5.60@ 5.85	5.65@ 5.75	5.40@ 5.50
220-240 lbs.	5.60@ 5.85	5.65@ 5.75	5.35@ 5.50
240-270 lbs.	5.45@ 5.75	5.45@ 5.75	5.25@ 5.40
270-300 lbs.	5.25@ 5.60	5.30@ 5.50	5.10@ 5.35
300-330 lbs.	5.15@ 5.40	5.25@ 5.30	5.00@ 5.20
330-360 lbs.	5.00@ 5.25	5.15@ 5.30	4.90@ 5.10
Medium:			
160-220 lbs.	4.75@ 5.60	4.75@ 5.60	4.65@ 5.35
SOWS:			
Good and choice:			
270-300 lbs.	4.85@ 5.10	5.10@ 5.20	4.60@ 4.85
300-330 lbs.	4.75@ 5.00	5.05@ 5.15	4.50@ 4.75
330-360 lbs.	4.65@ 4.85	5.00@ 5.10	4.40@ 4.75
Good:			
360-400 lbs.	4.60@ 4.75	4.85@ 5.05	4.40@ 4.65
400-450 lbs.	4.50@ 4.70	4.70@ 4.90	4.35@ 4.60
450-500 lbs.	4.35@ 4.60	4.65@ 4.75	4.25@ 4.40
Medium:			
250-500 lbs.	4.00@ 4.50	4.50@ 5.10	4.00@ 4.35
PIGS (Slaughter):			
Med. & good, 90-120 lbs.	4.00@ 4.65	3.65@ 4.00	
			4.50@ 5.00

Slaughter Cattle, Vealers and Calves:

	STEERS, choice:	STEERS, good:	STEERS, medium:	STEERS, common:	STEERS, HEIFERS AND MIXED:	HEIFERS:	COWS, all weights:	BULLS (Ylgs. Excl.), all weights:	VEALERS, all weights:	CALVES, 400 lbs. down:	SLAUGHTER LAMBS and Sheep:
750-900 lbs.	10.00@ 11.50	10.25@ 11.25	9.75@ 11.00	10.00@ 11.00	9.75@ 10.75						
900-1100 lbs.	10.25@ 11.75	10.25@ 11.50	9.75@ 11.25	10.00@ 11.25	9.75@ 10.75						
1100-1300 lbs.	10.25@ 11.75	10.25@ 11.50	10.00@ 11.25	10.00@ 11.25	9.75@ 10.60						
1300-1500 lbs.	10.25@ 11.75	10.25@ 11.50	10.00@ 11.25	10.00@ 11.25	9.75@ 10.60						
STEERS, good:											
750-900 lbs.	9.25@ 10.00	9.25@ 10.25	9.00@ 9.75	9.00@ 10.00	8.75@ 9.75						
900-1100 lbs.	9.50@ 10.25	9.50@ 10.25	9.00@ 10.00	9.25@ 10.00	8.75@ 9.75						
1100-1300 lbs.	9.50@ 10.25	9.50@ 10.25	9.00@ 10.00	9.25@ 10.00	8.75@ 9.75						
1300-1500 lbs.	9.50@ 10.25	9.50@ 10.25	9.00@ 10.00	9.25@ 10.00	8.75@ 9.75						
STEERS, medium:											
750-1100 lbs.	8.50@ 9.50	8.50@ 9.50	8.25@ 9.00	8.50@ 9.25	8.25@ 9.50						
1100-1300 lbs.	8.50@ 9.50	8.50@ 9.50	8.25@ 9.00	8.50@ 9.25	8.25@ 9.50						
STEERS, common:											
750-1100 lbs.	7.75@ 8.50	7.50@ 8.50	7.25@ 8.25	7.50@ 8.50	6.75@ 7.50						
STEERS, HEIFERS AND MIXED:											
Choice, 500-750 lbs.	9.75@ 11.00	9.75@ 10.50	9.50@ 10.50	9.75@ 10.50	9.75@ 10.25						
Good, 500-750 lbs.	9.25@ 9.75	8.75@ 9.75	8.75@ 9.50	9.00@ 9.75	8.50@ 9.50						
HEIFERS:											
Choice, 750-900 lbs.	9.75@ 10.50	9.50@ 10.25	9.50@ 10.25	9.75@ 10.50	9.75@ 10.25						
Good, 750-900 lbs.	9.00@ 9.75	8.75@ 9.50	8.75@ 9.50	9.00@ 9.75	8.75@ 9.50						
Medium, 500-900 lbs.	8.50@ 9.00	8.25@ 8.75	8.00@ 8.75	8.00@ 9.00	7.00@ 8.25						
Common, 500-900 lbs.	7.50@ 8.50	7.50@ 8.25	7.00@ 8.00	6.75@ 8.00	6.25@ 7.00						
COWS, all weights:											
Good	7.25@ 8.00	7.00@ 7.75	7.00@ 7.75	7.00@ 7.50	6.50@ 7.50						
Medium	6.25@ 7.25	6.25@ 7.00	6.50@ 6.75	6.00@ 7.00	6.00@ 7.00						
Cutter and common	5.25@ 6.25	5.25@ 6.25	4.75@ 6.50	4.75@ 6.00	4.50@ 6.00						
Canner	4.00@ 5.25	3.75@ 5.25	4.00@ 4.75	3.75@ 4.75	4.00@ 4.50						
BULLS (Ylgs. Excl.), all weights:											
Beef, good	6.50@ 7.25	6.50@ 7.00	6.50@ 7.00	6.50@ 6.75	6.25@ 6.50						
Sausage, good	6.75@ 7.10	6.50@ 6.75	6.50@ 6.85	6.50@ 6.75	6.25@ 6.50						
Sausage, medium	6.25@ 6.75	6.00@ 6.50	6.25@ 6.50	5.75@ 6.50	5.50@ 6.25						
Sausage, cutter and common	5.75@ 6.25	5.25@ 6.00	5.75@ 6.25	5.00@ 5.75	5.00@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 7.50	5.00@ 6.50	5.00@ 6.00	5.50@ 6.50	4.50@ 6.00						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						
Cull	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.25@ 6.25	4.50@ 5.50						
CALVES, 400 lbs. down:											
Good and choice	8.00@ 9.00	7.50@ 9.00	7.00@ 9.00	7.75@ 9.50	7.00@ 9.00						
Common and medium	6.50@ 8.00	6.00@ 7.50	6.00@ 7.00	6.25@ 7.75	5.50@ 8.00						

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 18, 1940, as reported to The National Provisioner.

CHICAGO

Armour and Company, 4,561 hogs; Swift & Company, 4,839 hogs; Wilson & Co., 4,763 hogs; Western Packing Co., Inc., 1,541 hogs; Agar Packing Co., 4,011 hogs; shippers, 5,800 hogs; others, 26,753 hogs.

Total: 34,366 cattle; 4,140 calves; 52,250 hogs; 10,148 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,084	447	3,781	6,761
Cudahy Pkg. Co.	1,358	353	1,827	4,804
Swift & Company	1,033	347	2,362	5,372
Wilson & Co.	1,183	374	1,963	3,914
Ind. Pkg. Co.	...	325
Kornblum Pkg. Co.	924
Others	2,736	274	1,952	5,730
Total	9,268	1,795	12,220	26,581

OMAHA

	Cattle and calves	Hogs	Sheep
Armour and Company	4,516	7,212	4,990
Cudahy Pkg. Co.	4,419	4,818	5,059
Swift & Company	3,596	4,001	5,028
Wilson & Co.	1,328	3,540	2,486
Others	6,547
Cattle and calves: Eagle Pkg. Co., 14; Greater Omaha Pkg. Co., 83; Geo. Hoffmann, 43; Lewis Pkg. Co., 358; Nebraska Beef Co., 297; Omaha Pkg. Co., 208; John Roth, 150; South Omaha Pkg. Co., 59; Lincoln Pkg. Co., 247.			
Total:	15,318	cattle and calves; 26,118 hogs; 17,563 sheep.	

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,254	1,876	7,975	6,388
Swift & Company	2,218	2,240	8,154	6,855
Hunter Pkg. Co.	1,411	77	7,738	368
Hill Pkg. Co.	...	2,773
Krey Pkg. Co.	...	3,286
Reinoff Pkg. Co.	...	1,427
Lindele Pkg. Co.	2,281	2,933	16,502	4,089
Shippers	2,484	1,644	2,473	1,021
Others	2,123	164	2,473	1,021
Total	10,491	8,690	53,393	18,721
Not including 1,430 cattle; 4,249 calves; 31,403 hogs; and 1,801 sheep bought direct.				

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,238	427	8,516	11,940
Armour and Company	1,761	425	8,053	5,336
Others	1,086	22	364	500
Total	4,085	874	16,933	17,776
Not including 1,118 hogs and 289 sheep bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,701	44	7,182	2,968
Armour and Company	2,497	44	7,355	2,895
Swift & Company	2,483	38	4,298	2,328
Shippers	4,056	32	5,092	530
Others	196	14	55	...
Total	12,193	176	24,012	7,691

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,077	472	2,176	1,978
Wilson & Co.	929	567	2,161	2,111
Others	206	12	1,583	1
Total	2,212	1,051	5,920	4,089
Not including 87 cattle and 1,537 hogs bought direct.				

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,076	145	2,142	3,445
Swift & Company	1,376	147	2,317	4,270
Cudahy Pkg. Co.	1,055	87	1,137	1,900
Others	1,882	302	1,387	7,071
Total	5,389	681	6,983	16,686

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,658	177	4,120	23,641
Swift & Company	1,688	757	2,467	23,790
Blue Bonnet Pkg. Co.	229	85	645	155
City Pkg. Co.	61	14	689	...
Rosenthal Pkg. Co.	31	38	17	135
Total	3,667	1,671	7,947	47,721

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,048	2,214	16,280	1,523
Rifkin Pkg. Co.	658	29
Swift & Company	5,057	4,139	20,864	2,586
United Pkg. Co.	2,290	203
Cudahy Pkg. Co.	988	1,664
Others	2,540	1,490
Total	24,581	33,720	37,144	4,100

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	582	672	2,476	4,061
Dold Pkg. Co.	321	56	1,105	...
Wichita D. B. Co.	9	...	247	...
Dunn-Oster tag	45
Fred W. Dold	106	...	485	...
Pioneer Cattle Co.	25	...	266	...
Interstate Pkg. Co.	226
Total	1,560	728	7,906	4,061
Not including 226 cattle and 3,417 hogs bought direct.				

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,616	484	18,261	581
Armour and Company	970	240	2,204	...
Hilgemeyer Bros.	9	...	950	...
Stumpf Bros.	146	...
Meier Pkg. Co.	74	5	224	...
Stark & Wetzel	60	3	502	...
Wabnits and Deters	30	48	357	99
Maass Hartman Co.	35	19
Shipplers	2,808	2,301	21,080	830
Others	398	233	177	274
Total	6,000	3,377	43,901	1,734

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	13	283	...
E. Kahn's Sons Co.	308	661	8,162	705
Lohrey Packing Co.	8	...	328	...
H. H. Meyer Pkg. Co.	10	...	3,644	...
J. Schlachter's Sons	111	164	...	35
J. F. Schroth P. Co.	13	...	3,661	...
J. F. Stegner Co.	263	462
Shipplers	80	112	2,214	...
Others	1,060	650	837	342
Total	1,938	2,062	18,156	1,365
Not including 1,090 cattle, 4,660 hogs and 1,189 sheep bought direct.				

RECAPITULATION

CATTLE

	Week ended	Cor.
	May 18	week
Chicago	34,366	28,948
Kansas City	8,288	8,833
Omaha*	15,318	13,389
Chicago	34,366	31,412
Kansas City	8,288	10,923
Omaha	15,318	13,923
East St. Louis	10,491	11,931
St. Joseph	4,085	4,016
Sioux City	12,193	9,971
Oklahoma City	2,212	1,982
Wichita	1,560	1,218
Denver	5,389	4,193
Milwaukee	3,942	3,717
Indianapolis	6,068	5,935
Cincinnati	1,938	2,415
Ft. Worth	7,947	7,145
Total	135,019	113,720
	128,795	128,795

HOGS

	Week ended	Cor.
	May 18	week
Chicago	10,148	21,824
Kansas City	26,581	23,889
Omaha	15,663	18,674
East St. Louis	18,721	9,255
St. Joseph	16,933	16,714
Sioux City	24,012	28,726
Oklahoma City	5,926	5,741
Wichita	5,966	5,547
Denver	7,948	7,339
Milwaukee	16,686	18,659
Indianapolis	1,005	1,263
Cincinnati	1,784	860
Ft. Worth	47,721	52,153
Total	179,300	183,705
	183,705	183,705

*Cattle and calves.

†Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., May 13	12,361	967	14,221	7,310
Tues., May 14	8,839	1,853	21,196	5,018
Wed., May 15	13,336	1,119	18,068	5,296
Thurs., May 16	2,294	1,146	12,257	6,423
Fri., May 17	635	284	9,272	5,017
Sat., May 18	100	100	4,300	3,500
Total this week	37,890	5,469	79,273	33,926
Prev. week	31,202	4,946	89,466	46,744
Year ago	33,236	5,826	79,188	43,513
Two years ago	41,954	6,823	78,406	48,290

SHIPPING

	Cattle	Calves	Hogs	Sheep

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended May 18, 1940.

CATTLE

	Week ended	Prev. week,	Cor. week,
	May 18	1939	1939
Chicago [†]	26,916	22,012	22,961
Kansas City [†]	10,062	10,482	13,041
Omaha [†]	15,318	12,995	12,158
East St. Louis [†]	8,006	8,939	7,756
St. Joseph [†]	4,459	4,787	4,743
Saint Paul [†]	8,314	6,843	9,596
Wichita [†]	2,288	1,904	2,604
Fort Worth	5,358	3,954	7,665
Philadelphia	1,938	1,912	1,961
Indianapolis	1,621	1,455	1,548
New York & Jersey City	9,028	9,494	9,875
Oklahoma City [†]	3,350	3,028	5,036
Cincinnati	3,000	3,230	2,939
Denver	4,236	3,812	3,194
St. Paul.	11,053	11,275	11,252
Milwaukee	8,932	8,620	3,560
Total	125,090	110,137	127,399

*Cattle and calves.

HOGS

Chicago	79,903	109,870	87,087
Kansas City	43,328	44,045	33,690
Omaha	34,859	40,019	25,286
East St. Louis	59,144	59,096	58,892
St. Joseph	17,795	16,656	12,457
Saint Paul	23,975	33,558	14,944
Sioux City	10,990	8,639	7,010
Wichita	7,947	7,455	5,909
Fort Worth	16,322	11,185	15,999
Philadelphia	19,413	17,884	16,299
Indianapolis	19,413	17,884	16,299
New York & Jersey City	47,953	46,007	40,700
Oklahoma City	7,457	6,320	7,867
Cincinnati	16,493	15,559	18,109
Denver	6,969	7,334	5,328
St. Paul.	37,144	37,127	31,392
Milwaukee	8,748	9,388	6,695
Total	435,446	475,869	388,045

[†]Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago [†]	7,207	22,156	22,111
Kansas City	26,581	23,889	26,320
Omaha	17,563	23,138	18,853
East St. Louis	14,632	9,225	12,461
St. Joseph	17,565	17,601	14,023
Saint Paul	9,230	7,259	6,581
Wichita	4,061	4,086	3,857
Fort Worth	47,721	52,153	27,728
Philadelphia	2,789	2,407	2,710
Indianapolis	598	741	1,255
New York & Jersey City	52,391	53,217	53,864
Oklahoma City	4,080	3,686	3,948
Cincinnati	1,113	1,363	5,419
Denver	6,421	5,282	3,775
St. Paul.	4,109	4,390	3,369
Milwaukee	1,005	1,263	993
Total	217,676	231,736	210,168

*Not including directs.

URUGUAY'S MEAT EXPORTS

Uruguayan meat exports totaled 30,653,910 lbs. during the first three months in 1940, an increase of 10 per cent over 1939, because of larger shipments to the United Kingdom. However, meat exports in March, 1940, declined 45 per cent compared with the same month in 1939.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during April, 1940.

	Live animal prices Chicago Dollars per 100 lbs.			Wholesale meat prices New York Dollars per 100 lbs.			Composite retail meat prices New York Cents per pound		
	April, 1940	Mar., 1940	April, 1939	April, 1940	Mar., 1940	April, 1939	April, 1940	Mar., 1940	April, 1939
Steers—									
Choice	\$11.88	\$11.93	\$12.36	\$17.28	\$16.70	\$18.06	\$32.70	\$32.67	\$34.41
Good	10.28	10.34	10.56	15.86	15.10	16.53	27.88	27.50	29.52
Medium	8.74	8.44	9.03	14.44	13.70	14.94	22.74	23.20	25.69
Lambs—									
Choice	10.27	20.39	19.35	20.28	26.22	28.07	29.15
Good	10.29	10.02	9.85	19.65	18.38	19.30	25.66	24.25	25.53
Medium	9.45	9.39	8.88	17.98	16.80	17.80	21.04	21.14	21.56
Hogs—									
Good	5.58	5.35	7.20	13.13	13.07	16.34	19.52	19.12	23.06

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
Week ending May 18, 1940	9,615	2,518	2,765
Week previous	8,810½	2,630	2,966
Same week year ago	9,684	2,449	2,860
Week ending May 18, 1940	664	974	2,484
Week previous	553	968	2,592
Same week year ago	1,124	1,086	1,851
Week ending May 18, 1940	382	689	55
Week previous	346	682	29
Same week year ago	313	747	19
Week ending May 18, 1940	15,359	1,675	1,222
Week previous	13,694	2,147	1,000
Same week year ago	14,043	1,387	1,182
Week ending May 18, 1940	44,354	13,709	18,548
Week previous	44,621	13,293	19,585
Same week year ago	45,533	15,232	17,481
Week ending May 18, 1940	4,018	1,010	1,709
Week previous	3,178	940	1,867
Same week year ago	2,186	679	2,024
Week ending May 18, 1940	2,120,174	375,530	383,579
Week previous	2,023,758	413,870	406,089
Same week year ago	2,057,678	404,415	323,337

LOCAL SLAUGHTERS

Week ending May 18, 1940	9,028
Week previous	9,444	1,912	...
Same week year ago	9,875	1,961	...
Week ending May 18, 1940	17,022
Week previous	17,112	3,006	...
Same week year ago	15,949	2,820	...
Week ending May 18, 1940	46,962
Week previous	44,488	17,185	...
Same week year ago	40,700	15,999	...
Week ending May 18, 1940	52,391
Week previous	53,217	2,407	...
Same week year ago	53,864	2,710	...

Country dressed product at New York totaled 2,950 veal, no hogs and 276 lambs. Previous week 4,814 veal, 3 hogs and 279 lambs in addition to that shown above.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

May 1,*	May 1,	5-yr.
1940	1939	May 1, av.
lbs.	lbs.	lbs.
Beef	20,861,504	10,325,198
Veal	2,302,649	2,315,807
Pork	68,716,048	36,477,421
Mutton & lamb	2,817,777	1,843,093

*Preliminary figures.

CANADIAN LIVESTOCK PRICES

STEERS

Week ended	May 16	Last week	Same week 1939
Toronto	\$ 8.25	\$ 8.00	\$ 7.50
Montreal	8.00	7.75	7.75
Winnipeg	8.00	7.00	6.75
Calgary	8.50	9.00	7.50
Edmonton	7.35	7.25	6.75
Prince Albert	7.25	7.00	6.50
Moose Jaw	7.00	7.50	6.10
Saskatoon	7.25	7.00	6.35
Regina	7.00	6.50	6.50
Vancouver	7.50	7.50	6.75

VEAL CALVES

Toronto	\$11.25	\$11.00	\$ 9.00
Montreal	10.00	9.00	8.50
Winnipeg	13.00	12.00	12.00
Calgary	9.25	10.00	10.00
Edmonton	12.00	12.00	8.00
Prince Albert	12.00	12.00	5.50
Moose Jaw	12.00	12.00	7.50
Saskatoon	12.00	12.00	7.50
Regina	12.00	12.00	7.00
Vancouver	12.00	12.00	7.50

**Each.

GOOD LAMBS

Toronto	\$13.00	\$11.25	\$10.35
Montreal	12.00	10.00	9.00
Winnipeg	13.00	12.00	12.00
Calgary	12.00	12.00	12.00
Edmonton	12.00	12.00	12.00
Prince Albert	12.00	12.00	8.00
Moose Jaw	12.00	12.00	7.50
Saskatoon	12.00	12.00	7.50
Regina	12.00	12.00	7.00
Vancouver	12.00	12.00	7.50

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words.

Position Wanted

SUPERINTENDENT—many years' practical experience, all departments—cattle, hogs, killing, cutting, sausage manufacturing, old and short cure methods, dry rendering, both edible and inedible. Competent and progressive. Married. Excellent references. Box W-897, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN—Position wanted by young experienced sausage maker. Most modern methods practiced in production of sausage, loaves and Southern style hams. Would like position with growing firm. Box W-904, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CURING FOREMAN—20 years' experience as foreman of sweet pickle, dry cure, dry salt departments. All sized plants. Thoroughly familiar with all curing methods; cost system. Box W-905, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE MAKER—Experienced man with good references would like position. Can handle help nicely. Prefer Western section. Box W-906, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

FOREMAN WANTED for boiled ham and curing department. Experienced man for Eastern plant to superintend all curing operations and to superintend the ham boiling, ham baking and ham smoking processes. Excellent opportunity for a man who has the proper qualifications. When replying, state age, experiences, references, salary expected. Answer in own handwriting. Replies confidential. Box W-903, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE MAKER WANTED. Working foreman position. Must be thoroughly experienced in making loaves and fine sausages. Good salary for right man. New equipment to work with and modern plant. Your application will be kept strictly confidential. Plant located in large Texas city. Excellent opportunity for a man with proper qualifications. State age, experience, references, salary expected. Box 908, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SALESMAN — Experienced salesman — well acquainted with the trade for importer of sheep and hog casings. Must have good connections and first-class references. Box 907, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Business Opportunities

Packing Plant

For sale or lease: modern Government inspected packing plant, equipped to kill 700 cattle weekly besides light stock. Plant built last two years with all modern equipment. Located within 35 miles of Philadelphia, Penna. Price and terms can be made attractive. Reply Box W-891, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Will Lease

Fully equipped provision plant, BUILT TO ORDER—10,000 sq. ft. 60' fronting on So. Elliott Pl., Ft. Greene Mkt., Brooklyn, N. Y. All inclusive rental covering refrigeration, lighting, etc.

LAWRENCE FOX

99 Hudson Street Walker 5-5424
New York City

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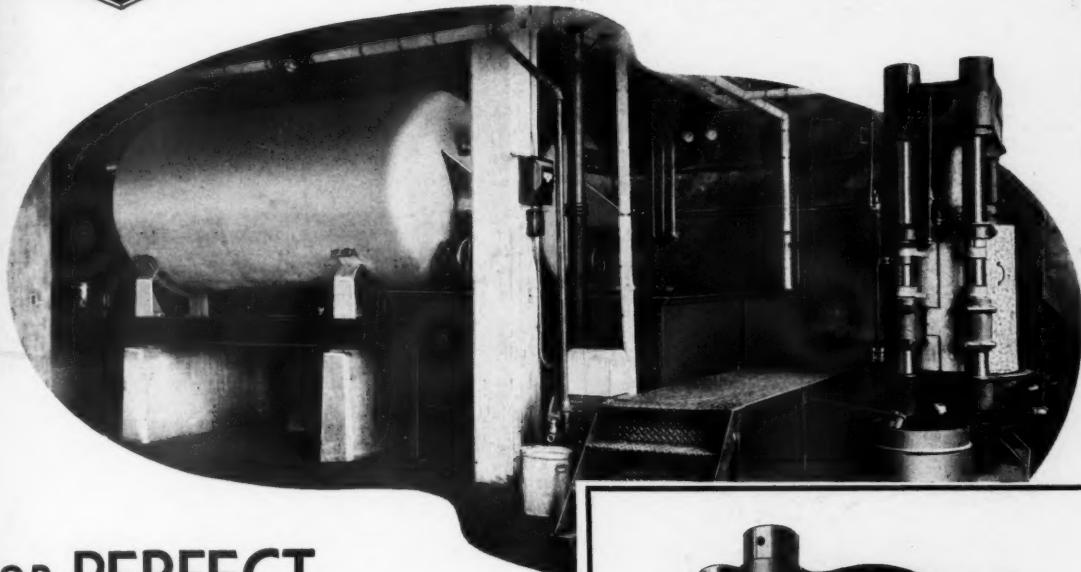
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